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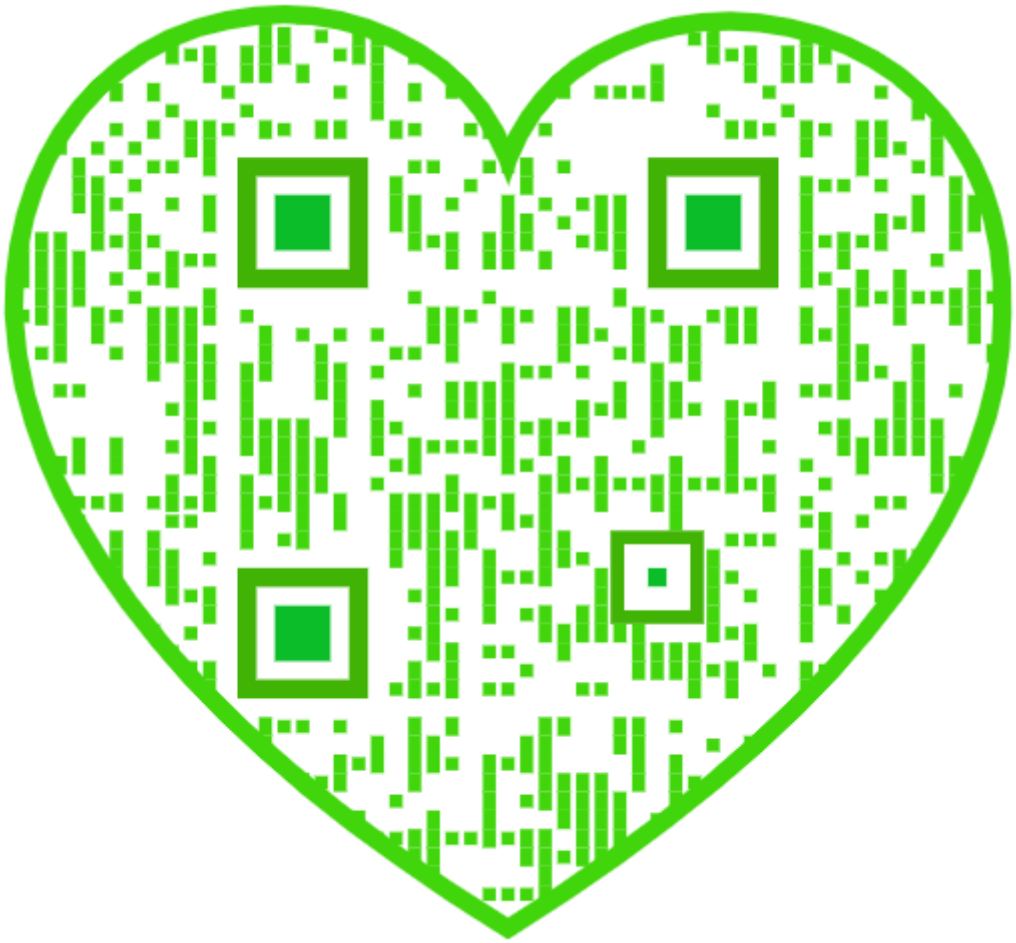
Benson Woman's Club

Cook Book



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Cook Book

Containing over Four Hundred of our own and our friends' Choice Recipes

Collected and Compiled
by

Benson Woman's Club

1915

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FOREWORD

We take pleasure in presenting to our friends this excellent collection of tested recipes, for we feel that the usefulness of the book will justify its appearance in the company of housekeepers' aids.

The compilers bespeak a liberal patronage for the advertisers whose ready co-operation has made this book possible, and for the recipes they ask the confident use which the names of the contributors justify.

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SOUPS

"The turnpike road to people's hearts, I find,
Lies through their mouths or I mistake mankind."

CREAM OF CELERY.

Cook together for one hour, 1 bunch of celery, cut fine, 1 large onion chopped, 1 teaspoonful of salt, ½ teaspoonful of pepper, and 1 pint of water. Strain, return to fire, add 1 pint of milk, 1 large spoon of butter and thicken with 1 tablespoonful of flour, moistened with a little milk.

Mrs. Mart Armstrong.

CREAM CORN.

One can of corn, 1 quart of milk, 1 cup of cream, 2 tablespoons of butter, 1 tablespoon of flour. Boil corn and part of milk together, then strain. Work butter and flour together, add gradually the corn and rest of milk and cream, and when ready to serve, sprinkle with chopped English walnuts and parsley. Season with salt and pepper to taste.

Mrs. C. L. Carlson.

CREAM TOMATO.

Take one pint of fresh or canned tomatoes, slice fine a small onion, put on the stove for ten or fifteen minutes, then add a pinch of soda, dissolved in a little hot water. Put in another quart of sweet milk and as soon as it is boiling hot, remove, add tomatoes, a small piece of butter, salt and pepper to taste. Serve at once. Mrs. Carl Spring.

VEGETABLE.

Twenty-five cent soup bone, boiled until the meat separates from the bone. Remove the meat, and skim off the fat. Add to this stock, 1 cup of chopped potatoes, 1 cup of chopped cabbage, ½ cup of chopped onions, ½ cup of carrots and 2 cups of chopped tomatoes. Boil until vegetables are very tender. Strain or not, as desired. Mrs. Chas. Tracy.

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CREAM OF TOMATO.

One quart of tomatoes, 1 quart of rich milk, 2 tablespoonfuls of flour, 2 tablespoonfuls of butter, 1 small onion cut fine, ½ level teaspoon of soda. Cook tomatoes and onions together ten minutes. Place milk in double boiler, and bring to a boiling point. Add salt and pepper and flour made into a smooth paste with a little water, and cook until slightly thickened.

When ready to serve, add soda to tomatoes and pour slowly through a sieve into the milk, stirring constantly, to avoid curdling. Always blend tomatoes with the milk, and do not boil after blending. Mrs. Chas. Tracy.

VEGETABLE.

Four pounds of soup bone, the shanks preferred. Cook meat and onions together, then about an hour and a half before serving, grind about ½ of the meat, and add 1 small head of cabbage, chopped fine, 1 dozen of diced potatoes, 1 dozen carrots, 1 can of tomatoes, season to taste.

Mrs. K. R. Parker.

FRUIT.

Two quarts of water with a lemon sliced. Let boil about one hour, then add 5 tablespoonfuls of sago, and 1 cup of raisins, and a few currants, 1 cup of nice prunes, sweeten to taste.

Mrs. K. R. Parker.

NOODLE.

Two pounds of soup meat in 1 gallon of cold water, with 1 tablespoon of salt. Boil two or three hours, slowly, adding hot water to replenish when necessary. One hour before taking from fire, add 1 small onion, 1 medium potato, 1 piece of celery, and a small piece of parsley, all chopped fine together,

and fifteen minutes before serving, add noodles made as follows: 1 egg, beat well and season with a pinch of salt. Add as much flour as will make a stiff dough, roll out thin, then roll up and cut in fine strips. Leave dry an hour or so before using.

Mrs. J. Y. Hooper.

CHICKEN.

Take 1 gallon of stock, obtained from boiling a chicken slowly several hours, add small amount of fine chopped celery or celery salt, also salt and pepper to taste. Then add 1 cup of barley or rice previously soaked over night, and boil all together slowly for two hours. Noodles may be added if desired.

Mrs. J. Y. Hooper.

CHICKEN BOUILLON.

One large soup bone, 2 pounds, 1 chicken, 1 small slice of ham, 1 soup bunch, 3 cloves, pepper and salt, 1 gallon of cold water, whites and the shells of two eggs. Boil chicken, beef and ham slowly for five hours, adding soup bunch and cloves the last hour. Strain soup through a flannel bag and let remain over night, then remove all the fat and take out jelly, avoiding settlings. Mix it with the beaten whites of eggs and shells, boil quickly a couple of minutes, skim carefully and strain through a jelly bag. When heating to serve, add 2 teaspoons of caramel for coloring.

Caramel: Boil ½ pound of sugar and tablespoon of water in porcelain kettle until a bright brown, add 1 teacup of water, boil a few minutes, cool and strain.

Anonymous.

ASPARAGUS.

Wash 2 bunches of asparagus, cut in small pieces. Put to cook in a quart of boiling water, and simmer gently till perfectly tender, when there should remain 1 quart of liquid. Rub through colander, except hard portion. To a pint of mixture, add salt, 1 cup of cream with 1 pint of milk. Boil up a few minutes and serve.

Anonymous.

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CREAM ASPARAGUS.

Two pounds of veal knuckles, and 2 pounds of asparagus, one-third cup of butter, and a third of a cup of flour, yolks of 2 eggs, fourth of a cup of cream. Cook the knuckles slowly for two hours, with a tablespoonful of salt, in 3 quarts of water, removing scum as it rises. Strain. Have the asparagus boiled, melt butter and when bubbling, add the flour. When well mixed, add gradually the soup, stirring constantly. If carefully done, other straining should not be necessary. Put asparagus and the water in which they are boiled into the soup, heat until boiling point. Just before serving, pour gradually soup over well beaten eggs and cream, stirring constantly.

Mrs. Fred Brodegaard.

BROWN SOUP.

. Two pounds of veal knuckles or shanks, 2 pounds of round steak, 5 carrots, 1 celery stalk, 1 onion, salt and pepper. Cook knuckles slowly for one hour in 3 quarts of water, removing scum as it rises. Cook vegetables one-half hour in 1 quart of water. Brown meat in very hot frying pan. Add gradually some of the soup. When dark brown, add this to remaining soup and boil slowly for one hour, then strain and add vegetable soup. Season with salt and pepper. Serve with the carrots cut in small pieces. Mrs. Fred Brodegaard.

BARLEY SOUP.

Take 1 gallon soup stock, or enough beef extract, dissolved in boiling water to make that amount. Steam ½ pint of barley until thoroughly soft, then put through a fine sieve so it is thoroughly disintegrated. Add barley then to boiling stock, and cook up for a few minutes. Add salt and pepper to suit taste. Mrs. E. F. Brailey, Omaha, Neb.

CHAS. H. SPRAGUE, *Druggist*
Benson, Neb. 5905 Main Street Phone Benson 124

Fish, Oysters, Eggs, Etc.

"But still I must cry, when the Pike is at home, mind the cookery."—Barker.

SALMON BOX.

Line a buttered bread pan or a mold with warm steamed rice, putting a can of salmon or cold boiled salmon steak in the center. After seasoning salmon, cover with the rice, and steam one hour. Before serving, pour over it the following sauce: 1 cup of butter, 3 level tablespoons of flour, 1½ cups of hot water, salt and pepper. Melt butter, stir in flour, and slowly add the well beaten yolks of two eggs, and juice of ½ a lemon. Mrs. Chas. Haffke.

LOBSTER NEWBURG.

Put in blazer, 1 tablespoon each of butter and flour, ½ tablespoonful of salt, and a dash of paprika. When butter melts, and mixes with the other ingredients, gradually add a cup full of rich milk, stirring until smooth. Add the lobster well picked to pieces, cover, slip hot water pan underneath and cook for five minutes. Add more seasoning if necessary. If liked a tablespoonful of sherry may be added. This is for four servings. Serve on hot buttered toast.

Mrs. E. F. Brailey, Omaha, Neb.

SALMON BALLS.

Chop cold boiled potatoes and canned salmon in equal quantities, season with salt and pepper, shape in flattened cakes, roll in cornmeal and fry with small quantity of grease.

Mrs. J. Y. Hooper.

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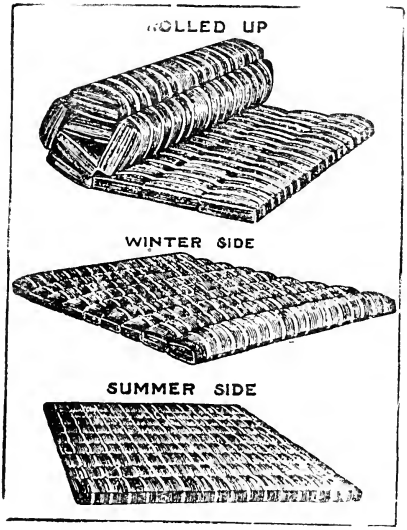

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BAKED FISH AND ONION DRESSING.

Take any nice fish and rub it over with salt, then make a dressing of ½ loaf of dry bread, ½ teaspoonful of pepper, 4 onions chopped fine, salt to taste and mix well. Stuff the fish, sew it up, put a few slices of bacon over and bake for two hours. Mrs. K. R. Parker.

CODFISH BALLS.

Pick fine 1½ cups of codfish. Peel and slice enough raw potatoes to fill 3 cups, and boil together until potatoes are done. Mash fine, add pepper to taste, 2 tablespoons of butter and 1 egg not beaten, then beat altogether until light. Shape with spoon and drop by spoonfuls into the boiling lard.

Mrs. Robt. Beasley.

SCALLOPED SALMON.

Take 1 can of salmon. Place in 2 quart sauce pan, a layer of cracker crumbs and bread crumbs and alternate with layer of salmon and crumbs, placing occasionally some butter, salt and pepper, cover with hot water, and bake in a slow oven.

Mrs. F. C. Thies, Omaha, Neb.

WELSH RAREBIT.

Butter a granite pan, put in 1 cup of milk, and when hot, add 1 cup of bread crumbs, salt, yolks of 2 eggs, 1 cup of ground cheese. Then fold in the whites of eggs, set in oven and brown. Mrs. F. C. Thies, Omaha, Neb.

SCALLOPED EGGS.

Moisten bread crumbs with meat or milk broth, place a layer of this in a well buttered dish, slice some hard boiled eggs, and dip the slices in some thick drawn butter sauce, to which has been added a well beaten egg. Put a layer of eggs on the crumbs, then a layer of minced ham, veal or chicken, then bread. Have bread crumbs on top. Bake until well heated. Mrs. C. J. Ringer.

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BREAKFAST OMELET ROLLS.

Soak 2 small slices of bread (with crust removed) in ½ cup of milk. Separate 3 eggs, and heat yolks and whites separately. Add beaten yolks to the soaked bread, with a teaspoonful of baking powder well mixed. Then fold in the whites, and have omelet pan well heated and greased with butter. Pour in batter, cook on one side, slipping a knife around the sides to prevent sticking. Then set in the oven to brown. When done, roll as you lift from the pan. Serve on a hot platter with a garnish of parsley.

Mrs. Emma G. Murdock.

SALMON LOAF.

Mix a can of salmon and ½ cup of cracker crumbs with a tablespoon of butter and 3 well beaten eggs. Season with salt to taste and a little lemon juice. Pack closely in a pan. Put in the oven long enough to cook the egg. Serve hot.

Mrs. Carl Spring.

SALMON LOAF.

4 tablespoonfuls of melted butter, ½ cup of cracker crumbs, pepper and salt, and finally 3 well beaten eggs. Put in a buttered mold, (an oatmeal cooker is good), and set in a pan of hot water. Cover and steam one hour, watching the water dish to see that it is well filled with boiling water. When done, set the dish in cold water for a minute, and turn out. Sauce: Heat 1 cup of milk to boiling, and thicken with a tablespoon of cornstarch, wet first in cold water. Add a spoonful of butter, the salmon liquor and 1 beaten egg. Take from the fire, season and stand in the hot water three minutes covered. Add juice of ½ of a lemon and pour over the loaf on the platter.

Mrs. W. A. Wilcox.

SCALLOPED SALMON.

One can of salmon, ½ cup of milk, 2 eggs, 2 cups of stale bread crumbs, softened with the milk, salt and pepper to taste. Pack in a pan and bake three-fourths of an hour in a pan of hot water. Serve with egg sauce. Salmon Dip: 3 tablespoons of butter, 3 tablespoons of flour, 2 cups of hot water, salt and pepper. Melt butter, stir in the flour, add hot water, cook until smooth. Slice 2 hard boiled eggs in this.

Mince 1 can of salmon, saving liquor for sauce. Put in

Mrs. H. O. Wulff.

HALIBUT.

One tablespoonful of Parmesan cheese, 1 tablespoon of corn starch, ½ cup full of mashed potatoes, 2 cupfuls of cream or milk, 2 cupfuls of cooked fish, 2 tablespoons of butter, yolks of 2 eggs, salt and pepper to taste. Beat potatoes until light and creamy with the yolk of 1 egg. Melt 2 tablespoonfuls of butter, add cornstarch, stir until smooth, add cream, stir until the sauce thickens. Take from the fire and add the remaining egg yolk, fish and seasoning. Fill a greased baking dish with alternate layers of potatoes and fish, cover the top with bread crumbs, mixed with the cheese, and the remaining butter melted, cook for twenty minutes in a quick oven.

Mrs. W. H. Loechner.

FRIED OYSTERS.

Take nice large oysters and drain from the juice and dip in the following: 2 well beaten eggs, 1 teaspoon of salt, ½ teaspoon of pepper. Roll in cracker crumbs and fry in a deep fat until nice and brown.

Mrs. K. R. Parker.

FRIED FISH.

Wash and split, or cut in the size pieces you wish to serve. Season well with salt and pepper and dredge with flour. Have skillet with hot deep grease, (½ Crisco and ½ lard), and when hot, place the fish into it. Let fry until a golden brown crust forms, then turn, and when the same on that side, pick up.

Mrs. W. A. Wilcox.

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OYSTER COCKTAILS.

Serve in ice shells or large claret glasses, 5 small oysters for each glass. For ½ dozen plates, allow 7 teaspoons each of prepared horseradish, tomato catsup and vinegar, 10 teaspoons of lemon juice, and 1 of tabasco sauce. Thoroughly mix dressing, and put equal quantities in each glass. Both oysters and dressing should be very cold. Anonymous.

COLD EGGS FOR PICNIC.

This novel way of preparing cold eggs for the lunch basket fully repays one for the time required. Boil hard several eggs, halve them lengthwise, remove the yolks and chop them fine with cold chicken, lamb, veal or any tender roasted meat, or with bread soaked in milk, and any salad or parsley, onion or celery, the bread being half of the whole or with grated cheese, a little olive oil, drawn butter flavoring. Fill the cavity in the eggs with either of these mixtures, or any similar preparation, press the halves together, roll twice in beaten egg and bread crumbs and dip in boiling fat or lard. When the color rises delicately, drain them and they are ready to use.

Mrs. C. J. Ringer.

OYSTER FRITTERS.

One pint of oysters, ½ cup of flour, ¼ cup of butter, 1 pint of chopped mushrooms, 2 beaten egg yolks. Scald oysters in hot water five minutes, then put through the food chopper. Mix with ½ cup of strained oyster liquor, and heat to a scalding point. Stir in flour and butter, mix smooth and cook till thick and smooth. Add mushrooms mixed with beaten yolks of eggs and season to taste. Turn out on buttered platter and leave until cold and firm. Cut in slices, wrap in thin slices of bacon, dip in batter and fry in hot lard. Anonymous.

PANNED OYSTERS.

Use individual granite pans or shells, and in each one place 5 or 6 oysters seasoned with salt and pepper, and a piece of butter. Put in hot oven until frizzling hot, (about twelve or fifteen minutes). Serve in the dishes they are cooked in. To be eaten with salted crackers.

Mrs. W. A. Wilcox.

SCALLOPED OYSTERS.

Two cups of oysters, ¼ cup of cream and 2 tablespoons of oyster liquor, 1½ cup of cracker crumbs, 4 tablespoons of butter melted, salt and pepper, chopped parsley and celery salt. Butter a baking dish, sprinkle with the crumbs which have been mixed with the butter, pour in half of the oysters, drained and creamed, sprinkle with salt and pepper, parsley and celery salt, add another layer of crumbs, the rest of the oysters, season the remainder of crumbs, pour over these the liquor and bake thirty minutes in a hot oven.

Mrs. H. O. Wulff.

OMELETS.

Six eggs, yolks and whites beaten separately, ½ pint of milk, 6 teaspoons of cornstarch, 1 teaspoon of baking powder. Add the whites beaten to a stiff froth, cook in a little butter.

Mrs. C. J. Ringer.

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Meats and Poultry

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CHICKEN CUTLETS.

Cook one-half cup flour and one-third cup of butter. Add 1 cup of stock and a third cup of cream, a beaten egg, and 1 pint of chopped chicken, season, when cold form into cutlets, dip in egg and bread crumbs and bake till brown.

Anonymous.

VEAL LOAF.

Two pounds of raw veal chopped fine, 2 coffee cups of bread crumbs or cracker crumbs, 2 eggs, 1 even tablespoon of salt and pepper, a little butter, sage to taste. Bake about one hour. Slice thin. Mrs. E. J. McArdle.

BEEF LOAF.

Two pounds of raw steak run through a meat cutter. Season. Add 2 eggs well beaten, 4 tablespoons of milk, 1 cup of cracker crumbs. Mold in a loaf and keep about half covered with water so that there will be enough for gravy. If no fat on the beef, add a lump of butter when partly done.

Mrs. G. W. Sowards.

BAKED BEEF STEAK.

Place a nice flank or round steak in baking pan, salt and cover with a good rich dressing of bread crumbs, egg and seasoning well mixed. Bake in a hot oven from one-half to three-fourths of an hour. Mrs. Robt. Beasley.

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BEEF LOAF NO. 2.

Two pounds of round steak, ¼ pound of salt pork, grind together. Add 2 eggs, 1 cup of milk, 1 cup of cracker crumbs, 1 small onion sliced. Mold in pan and lay sliced tomatoes on top, or canned tomatoes and a few slices of bacon. Bake about one and a half hours. Mrs. F. C. Thies, Omaha, Neb.

CHICKEN BAKED IN MILK.

Clean chicken, cut in pieces, put in baking dish and cover with mixture of half milk and half cream with pepper and salt to taste and bake. By the time milk has cooked away, the chicken will be tender and delicious. Anonymous.

NEW ENGLAND HAMBURGER.

Cover hamburger with water and cook until well done, adding salt and pepper. Thicken with flour, and pour into baking dish. Cover with riced cooked potatoes, dotted with butter and set in the oven to brown.

Mrs. Mart Armstrong.

ROAST PORK TENDERLOIN.

Split tenderloin lengthwise and fill with well seasoned dressing. Bind up with cord, sprinkle with salt and pepper, put slices of bacon on top, roast one hour.

Mrs. J. Y. Hooper.

CHILI CON CARNE.

One pound of sirloin steak, 1 pound of pork butts, chop fine and add 1 can of tomatoes. Cook one hour, then add 1 can of kidney beans, and chili powder to taste, and cook one-half hour longer. Mrs. W. A. Wilcox.

BREADED PORK CHOPS.

Pound the pork chops as you would beef steak, roll in egg and bread crumbs, fry brown in part butter in covered frying pan. Season with salt and pepper if liked.

Mrs. E. C. Fuller.

CHAS. H. SPRAGUE, *Druggist*
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TENDERLOIN WITH MUSHROOMS.

Two pounds of tenderloin, beef or pork, slice an inch thick, let brown in butter twenty to twenty-five minutes, place then on a warm dish. Add in the pan 1 tablespoonful of flour. Let brown a little, then add ½ pound of canned button mushrooms, with their own juice, cook a few minutes longer and brown on steak. Mrs. G. W. Sowards.

HAM SOUFFLE.

One and a half cups of ground ham, 4 eggs, 1 cup of milk, ½ cup of flour, ¼ cup of butter, salt and pepper. Stir beaten yolks of eggs into ham, add the milk, flour, salt and pepper and beaten whites of eggs. Use butter to grease the casserole. Set casserole or baking dish in a pan of water and bake about twenty-five minutes. Mrs. E. A. McGlasson.

CHILI CON CARNE NO. 2.

After browning a slice of onion in some good dripping, turn in 1 pound of steak after it has been put through the grinder, and stir till brown. Then pour in 1 quart of tomatoes, and let cook about one-half hour. Season with salt and chili powder to suit taste, then about ten minutes before taking up stir in a ten cent can of red kidney beans or a pint of cooked red kidney beans. Mrs. E. C. Fuller.

VEAL BIRDS.

Two pounds of veal steak, 8 thin slices of bacon. Cut veal in 8 equal parts, take pieces of veal and wrap with slices of bacon and fasten with tooth picks. Put a pinch of salt on veal, place them in the pan upright, add a half pint of water and bake thirty minutes in a hot oven.

Mrs. O. S. Brooks, Omaha, Neb.

FRICADILLOS.

Ten cents each of pork, veal, and round steak ground, ½ cup of cracker crumbs, ½ cup of water, yolks of 2 eggs, salt and pepper to taste, ½ cup of butter. Mix thoroughly and then beat the whites of the eggs to a stiff froth and last thing, form into cones and roll in cracker crumbs. Put in pan with plenty of butter and bake. When done set on the top of the stove, pour over a cup of sweet cream and let it boil up.

Mrs. Robt. Beasley.

VEAL STEW WITH PIMENTO.

Two pounds of lean veal, 2 pounds of fresh ham, half a bunch of celery, 1 can of peas, 1 can of pimentos, 3 eggs. Cook meat and celery thoroughly, then remove and cut into small pieces. Thicken stock, and return the meat to it, add the peas and pimentos cut fine, and last drop in the eggs, and beat Season with salt and cayenne pepper.

Mrs. R. L. Carns, R. R. No. 6.

SPANISH STEW.

Two pounds of boiling meat, 1 quart of canned tomatoes, 4 small Spanish peppers, 1 onion if desired, 1 teaspoon of salt. Dredge the meat heavily with flour and fry very brown in frying pan. If onion is used, slice and add to meat while frying, turn into the kettle, add salt and a small amount of water, and cook slowly for one hour. Then add tomatoes and pepper, cooking slowly an hour and a half. Add more water if necessary, use broth for gravy adding thickening if desired.

Mrs. Clyde Farris.

SWEET SOUR TONGUE.

One beef tongue, boiled in salted water until tender. Take part of stock and part vinegar, and ground spices to taste. The spices are cloves, allspice and cinnamon. Then melt in cold water about 6 ginger snaps, stir it in the stock and vinegar while boiling, and then add a small handfull of raisins. Slice the tongue and put it in, and then let it all come to a boil and stir.

Mrs. W. H. Sackriede.

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STUFFED VEAL BREASTS.

Have butcher fix pocket in the veal breast weighing five or six pounds. Use following dressing, take a half loaf of dried bread, remove crust, soak the bread in water a few minutes, until soft. Grind or chop real fine 2 onions, 2 stalks of celery, 1 or 2 green peppers (seed to be removed) 1 tablespoonful of raisins. Add to the bread, salt and pepper to taste, a little sage and a good tablespoonful of melted butter. Mix well and fill pocket, sprinkle pepper and salt and flour over the meat, also 3 cups of water. Bake three-fourths of an hour. An onion or celery top placed in the pan with the roast adds to the flavor. Beef heart is delicious cooked in the same manner.

Mrs. W. H. Loechner.

BOILED HAM.

Take a 14 to a 16 pound ham, wash off nicely with warm water, put in porcelain or aluminum kettle, cover with cold water and allow to come to a boil. Then boil slowly for four hours. Remove from fire, and allow to cool in the water ham was boiled in. Hams weighing less than 15 pounds, subtract ten minutes from each pound down to 10 pounds, making time for ten pound ham about three hours. Never cook ham in tin kettle, as it tends to turn ham brown.

Mrs. W. H. Loechner.

HAM BAKED IN CIDER.

Secure a small lean ham. Wash thoroughly and soak over night. Next morning wipe perfectly dry and sprinkle over the flesh side, a tablespoon of chopped onion, a teaspoon of ground cinnamon, the same of allspice, ¼ teaspoon mace and same of cloves. Make a paste of flour, roll it out and cover the flesh side of ham, packing it down close to the skin.

Put the ham, skin side down, in a baking pan. Pour into the pan 2 quarts cider, to which add ½ teaspoon white pepper and ½ teaspoon paprika. Cover with another pan and bake in a moderate oven two hours, basting every twenty minutes.

At the end of this time remove the upper pan and bake the ham two hours.

When ready to serve, remove carefully the paste, then the skin. Trim the bone neatly, brush the skin side with beaten egg, dust it thickly with bread crumbs and chopped parsley, and put it in a quick oven to brown. Skim the fat from the cider, boil it down until you have one pint, which turn ino a sauce bowl. When the ham is browned take from oven, garnish bone with a quill of paper and serve in bed of cress.

Mrs. Zachary T. Lindsey.

FRIED SWEETBREADS.

Parboil for about five minutes, after which wipe dry and lard with strips of salt white pork. Have frying pan well greased with lard or butter, turn often while frying, and when fully cooked, they will then have a crisp, brown appearance.

Mrs. W. H. Loechner.

LEFTOVERS.

Two cups of cold dried meat, 3 cups of brown gravy, rather thin, 1 cup of milk, 2 eggs, 2 tablespoons of butter, 1 cup of flour, 2 level teaspoons of baking powder, 2 level teaspoons of salt. Mix as for pancake batter, add meat to gravy and have boiling hot. Pour batter over, and bake from fifteen to twenty minutes.

Mrs. A. Anderson.

LEFTOVER NO. 2.

This is roast veal or stewed chicken run through a grinder, seasoned well and mixed with gravy. Make a rich biscuit dough, roll thin and cut in pieces, (three by five inch pieces), place a spoon in the meat on one side, wet the edge, pinch together and bake together twenty minutes.

Mrs. Chas. Pennoyer.

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LEFTOVER NO. 3.

Roast beef or lamb run through the grinder, season well with a little gravy, take sweet green peppers, cut out the stems and seeds, drop in boiling water over a slow fire, twenty minutes, then drain and fill with the meat. Cover with cracker crumbs and bake thirty minutes.

Mrs. Chas Pennoyer.

CHICKEN PIE.

Put chicken on to boil in cold water, covered with enough water to have four cups of broth when finished. When half done, salt the liquor to taste and finish cooking. Remove from bones in large pieces, putting in a little skin. Put in the bottom of the baking dish, and prepare sauce as follows: 3 tablespoons of melted butter, 3 tablespoons of flour and a little pepper. Mix well and add four cups of broth, warm (not hot or cold), cook well, add one cup of cream or rich milk, cover meat with this, reserving a portion for gravy. Make crust as follows: 2 teaspoons of baking powder, 1 teaspoon of salt, 2 tablespoons of shortening, rubbed through the flour. To this add 1 beaten egg, in which has been stirred 1 cup of milk. Spread over chicken and bake ten minutes or until done. Scraps of cold turkey or roast meat can be prepared in a similar manner.

Mrs. G. W Sowards.

COLD DOMMA (SWEDISH)

Two pounds of meat, beef or pork, ground as per meat loaf, 2 eggs, 2 crackers rolled, 1 onion chopped fine, salt pepper to taste. Roll into balls. Boil 1 head of cabbage twenty minutes, then wrap and tie each meat ball in a leaf of cabbage and fry slowly in plenty of butter for one hour in a covered skillet.

Mrs. Chas. Gustafson.

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CHICKEN PAPRIKA.

Take a chicken, clean it well and disjoint it, and leave the breast whole. Then rub with salt and dust liberally with paprika. Let it stand over night if possible. Take a kettle, put in a spoonful of fat, let it get very hot, add one onion cut in fine pieces, and lay in your chicken and let it simmer. Shake it well, and let stew slowly. Add from time to time a little stock. When done, add a little flour to thicken the gravy. Chop some parsley fine and let boil with gravy.

Mrs. M. Gross.

BAKED VEAL CUTLETS.

Dip cutlets in cracker or bread crumbs, season, place in baking pan and brown in hot fat on top of fire. Then cover and bake in oven until tender.

Mrs. James Ferguson, Grennadine, N. D.

DUMPLINGS.

Half a sieve of flour, ½ a teaspoon of salt, 2½ teaspoons of baking powder, mix either with milk or water.

Ruth E. Parker.

DUMPLINGS.

When beef, veal or chicken have been stewed until done, remove the meat or fowl, thicken the gravy a little, and when boiling add the following: beat 1 egg till light, add 6 tablespoons of cold water, 1 tablespoon of melted butter, a little salt and 3 teaspoons of baking powder. Sift baking powder with a cup of flour, add as much more flour as is needed to make a stiff batter, drop from the spoon and steam from five to ten minutes. These are inexpensive and fine.

Mrs. Carl Spring.

DUMPLINGS.

The following dumpling recipe is especially easy and is sure to be good, requires no covered vessel, can be stirred, and will always be light. Use either beef, veal or chicken liquid

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after stewing or frying them, adding water. When liquor is boiling, add dumplings made by beating 1 egg till light, adding 6 tablespoons of cold water, 1 teaspoon of melted butter, salt to taste, 3 teaspoons of baking powder sifted with 1 cup of flour, and as much more flour added as will make a batter stiff enough to drop from a spoon. Let cook five or ten minutes.

Mrs. George Iredale.

WIENIES WITH APPLE SAUCE.

Wash and slice crosswise some red skinned apples, stew with very little water and sugar enough to sweeten, until tender. For a few minutes, put some wienies into the apple sauce, which have been boiled in some water. Take out the wienies and pour the apple sauce over them and serve hot.

Mrs. Chas. Speedie.

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Vegetables

We must not forget that our kitchen gardens are indebted to many lands for their variety of vegetables. Carrots and turnips are thought to be indigenous to France, cauliflower came from Cypress, artichokes from Sicily, peas from Syria, beans from Persia, spinach from Western Asia, radishes from China and Japan, onions from Egypt, rhubarb from Tartary, sweet potatoes from South America, parsley from Sardinia and lettuce from Cos.

BOSTON BAKED BEANS.

Soak a quart of small beans over night in fresh water. In the morning put them in a kettle of water, sufficiently to cover and parboil until the skin is shriveled. Pour off the water, add salt to the beans. Place in the middle of the beans a piece of bacon. Mix in a cup, a tablespoon full of molasses or brown sugar, ½ a teaspoonful of soda and ½ a teaspoon of mustard. Add this to the beans, cover with warm water and bake five hours, keeping watch that the water does not dry out until the beans are thoroughly cooked.

Mrs. Carl Spring.

BAKED BANANAS.

Six ripe bananas, cut lengthwise in quarters. Lay in baking dish, crossing alternate layers. Juice and grated rine of a half a lemon, butter side of an egg and 1 spoonful of sugar. If bananas are not very ripe, bake one-half hour. Serve from casserole with meat course. Miss Ruth Gustafson.

BAKED BEANS.

Wash beans and put on in cold water, and bring to a boil. Then put in a good pinch of soda, and let boil until the skins blow back off the beans. Then drain and wash in a colander with cold water. Prepare your bean pot, by placing 2 or 3 strips of salt pork in the bottom, then a very small onion, sliced thin, laid there, also salt and pepper, and the beans. Turn into the pot. To 1 quart of beans take a tablespoon of Coleman's mustard, 2 tablespoons of Karo syrup or brown sugar, and about a quart of boiling water. When dissolved pour on the beans, and put in a liberal quantity of salt pork, cut in squares. Put in oven and bake all day. Keep covered with boiling water till the last hour, then remove the cover of the pot and let brown down. Eat with catsup.

Mrs. W. A. Wilcox.

CORN FRITTERS.

Two cups of grated corn, 1 cup of flour, 1 teaspoon of baking powder, 2 eggs (beaten separately), 1 teaspoon of salt, dash of pepper and ½ cup of finely chopped celery.

Mrs. C. W. Bromfield.

CORN FRITTERS NO. 2.

One can of corn or equal quantities of fresh creamed corn. To this add enough of rolled cracker crumbs to mold in patties, adding salt and pepper. Mold in small cakes, to fry on griddle in a small quantity of lard.

Mrs. J. Y. Hooper.

ITALIAN SPAGHETTI.

One package of spaghetti boiled as per directions on the package, 1 quart of cooked tomatoes, 6 slices of bacon fried and cut or chopped in very small pieces. Chop fine 5 medium onions and fry in bacon fat. Season with salt, black pepper and a pinch of paprika. Mix altogether and let come to a boil.

Mrs. Chas. Gustafson.

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SWEET POTATOES.

Boil potatoes and slice while hot. Butter a dish and put in a layer of potatoes. Sprinkle with sugar, salt and pepper and dots of butter and fine bread crumbs. The last layer should be crumbs, well buttered. Then pour in 4 tablespoonfuls of warm water, cover and bake half an hour. Remove cover and brown. Emma G. Murdock.

PANNED SWEET POTATOES.

Peel and slice in half. Choose a shallow, large bottom pan, and lay the potatoes all over the bottom. Sprinkle over with a half cup of ~~butter~~ sugar, season with salt and put in ½ cup of Crisco. Just cover the bottom of the pan with hot water, then cover tightly and set on the back of the stove an hour before serving and let simmer. When they begin to brown, turn till they are nice and brown all over.

Mrs. W. A. Wilcox.

SOUTHERN SWEET POTATOES.

Boil until partly done, peel and slice, put in layers in a baking dish, sprinkle with brown sugar and bits of butter on each layer, add hot water, bake in a moderate oven until soft and transparent. Mrs. J. A. McCulley, Omaha, Neb.

CELERY RAMEKINS.

Boil two slices of bread in a little sweet milk. When smooth add flour, a tablespoonful of celery cut fine, and 2 tablespoons of butter. When heated, remove from the fire and add beaten yolks of 2 eggs, salt and pepper to taste. Stir in the stiffly beaten whites and bake fifteen minutes.

Emma G. Murdock.

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GREEN TOMATOES FRIED.

Wash the tomatoes without peeling, slice crosswise, dip each slice into flour, and fry in hot butter. Season with salt and butter. Mrs. J. A. Starrett.

FAMOUS CHICAGO SPAGHETTI.

One onion chopped fine, 2 sweet green peppers, chopped fine, 3 slices bacon diced, fried brown in 1 tablespoon butter. Add to above 1 pound hamburger or ground veal. Mix above with 1 can tomatoes, seasoning with 1 blade garlic, a pinch of Gephart's chili powder, salt and black pepper to taste. Add a can of mushrooms, let boil up and simmer one hour. Serve over boiled spaghetti. Miss Carrie Burford.

POTATO COBBLER.

Cut raw potatoes into dices. To 2 quarts of raw potatoes add 1 raw egg, 4 tablespoonsful of flour, ½ a cup of water and 1 cup of chopped suet. Season with salt and pepper, stir all well together, put in the buttered baking dish and bake two hours. When brown, cover and continue to bake slowly. Turn out of baking dish and serve. Mrs. M. Gross.

MACARONI AND TOMATOES.

Half a package of macaroni, 1 can of tomatoes, with the juice of 6 large onions, 1 large tablespoon of butter, 1 teaspoon of salt, and ½ a salt spoon of cayenne pepper. Steam macaroni till tender, blanch with cold water, chop onions fine and fry in butter until yellow, mix together, and put in a covered dish and bake four hours, in a moderate oven.

Mrs. S. L. Wright.

MACARONI AND CHEESE.

Four tablespoons of flour, 4 tablespoons of butter, and 2 cups of milk. Mix together and pour over a half a package of macaroni, which has been boiled till tender. Bake entire mixture in medium oven for half an hour.

Mrs. H. O. Wulff.

CHAS. H. SPRAGUE, *Druggist*
Benson, Neb. 5905 Main Street Phone Benson 124

CREAMED MACARONI.

Boil 24 sticks of short macaroni in salt water for twenty minutes. Drain and pour on cold water to blanch. Make a dressing as follows: 2 tablespoonsful of butter melted, 2 tablespoonsful of flour, 1 teaspoonful of salt, 1½ cups of sweet milk (pour in slowly), and two-thirds of a cup of grated cheese. Cook till smooth. Alternate a layer of macaroni and a layer of cream, till dish is full. Cover with a layer of cracker crumbs and cook till brown. Mrs. G. W. Lutton.

SWISS CHARD.

This vegetable is a variety of beets, in which the leaf and midrib have been developed instead of the stock. It is cultivated like spinach, and the green, tender leaves are prepared exactly like this vegetable, covering and cooking for ten minutes, then mincing and adding small pices of butter and salt to taste, or it can be creamed. The midribs of the full grown leaves are boiled until tender, then creamed like asparagus or celery. Mrs. Harriet McMurphy, Omaha, Neb.

MUSHROOMS.

Peel and carefully look over and wash the mushrooms, so as to wash away all gritty substance. Place in pan with liberal pieces of butter, and salt and pepper to taste. Cover and let simmer from a half to three-fourths of an hour. It improves them very much to add cream just before removing from fire. Can also be simmered with steak, in the same manner as onions. Mrs. John W. Hitch.

CHEESE SOUFFLE.

Two tablespoons melted butter. Add 4 tablespoons flour. Mix until smooth and add 1 cup milk or cream. Cook until

thick, then add yolks of 3 eggs beaten, and 6 tablespoons of grated cheese, pepper and salt to taste. Beat the whites and stir in last. Bake from ten to fifteen minutes in buttered dish in a quick oven. Mrs. Zachary T. Lindsey.

RICE AND CHEESE.

Fill a shallow baking dish with hot boiled rice, and cover with crumbs prepared as follows: 1 cup of bread crumbs, 1 cup of thinly sliced cheese, seasoned with salt and pepper and a little butter. Rub thoroughly together between the hands, spread over the rice thickly, and brown in the oven. A good substitute for meat. Mrs. J. V. Starrett.

SPANISH RICE.

Fry slices of onion in bacon dripping or part butter. Pour in ½ cup of rice after it has been well washed. Keep stirring all the while till brown. Then turn in 1 quart of tomatoes. Let cook until done. Season with salt and chili powder to taste. As the rice is apt to settle and scorch, it should be stirred frequently. A little water should be added, too, if it becomes dry. Mrs. E. C. Fuller.

ENGLISH BOILED CABBAGE.

Take one head of fresh cabbage and cut in four, taking out the core. Place in salt water and let stand for half an hour. Have a large pan of boiling water ready and place the cabbage in it, having salted the water first. Let boil with lid off for half an hour or till tender. Take out and drain the water off through a colander, season with pepper and butter and chop fine. Serve hot. Mrs. Arthur Atack.

STUFFED POTATOES.

Bake smooth potatoes in the oven till mealy. Take out, cut open inside, remove inside part without tearing the skins, season this with salt and pepper and plenty of butter, refill, close up and brown. Mrs. J. Y. Hooper.

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DUTCH CHEESE.

Set crock of sour milk without disturbing clabber. When whey has separated, remove and drain on cloth laid in a colander, being careful not to break the curd. When wanted to serve, chop curd with spoon and add sweet cream. Season with salt and pepper. Secret lies in not getting sour milk too hot. Mrs. Robt. Beasley.

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BEAN SALAD.

Measure beans before cutting, string and cut beans in small pieces, then cook until tender in salted water. Then put in with beans a small onion or large one cut up and let stand a few minutes. Drain off all the water. The quantity for 1 gallon of beans and a dozen of small onions and the dressing to be cooked is 1 quart of vinegar, (if very strong, dilute), ½ a cup of flour, ½ a cup of mustard, 1 teaspoon of tumeric, 1 egg well beaten, 1 teaspoon of black pepper, ¼ cup of butter and 2 cups of white sugar. Pour over the beans while hot, and stir thoroughly. Seal while hot.

Mrs. W. A. Wilcox.

SALMON SALAD.

One can of salmon, 1 stalk of celery, ½ a cup of English walnuts. Mix with mayonnaise dressing.

Mrs. Harry Knudsen.

APPLE AND CELERY SALAD.

Use equal parts of celery and Jonathan apples, diced small. A quantity of white grapes, halved and seeded, improves it also. Mix with the following salad dressing and then sprinkle each individual serving with broken walnut meats. Two eggs, 3 rounding teaspoons of sugar, 1 scant cup of vinegar, 1 level teaspoon of salt, 1 tablespoon of butter and a sprinkle of pepper. Beat the eggs and seasoning thoroughly, and lastly add the vinegar. Stir constantly while cooking.

Mrs. J. V. Starrett.

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EGGS AND LETTUCE.

Prepare 2 or 3 bunches of lettuce and cut into shreds. Four or five hard boiled eggs, sliced. Mix thoroughly, add ½ teaspoon each of salt, white pepper and sugar and serve with salad dressing. Mrs. J. W. Parsons.

GERMAN POTATO.

Slice cold boiled potatoes and one onion, then stir in the following mixture. Cut up bacon in small cubes, fry out, then add tablespoon of flour, browned. Add equal parts of vinegar and water. Garnish with parsley and cold boiled eggs.
Mrs. J. T. Beatty.

POTATO WITH BACON.

Slice five boiled potatoes, dress them with vinegar, salt and pepper, add 1 onion and 2 hard boiled eggs. Fry 4 or 5 slices of bacon crisp. Break this in small pieces and add the salad with part of the fryings. Serve on lettuce leaf.
Mrs. O. McGuire.

PLAIN POTATO.

Potatoes sliced fine and salted and peppered to taste. Cut celery fine. Dressing, ½ cup of cream, salt and pepper, ½ a teasponful of mustard, 1 egg. Let warm, add ½ cup of white vinegar, stir till it comes to boil and pour over potatoes. Decorate with hard boiled eggs. Mrs. Mike Chalupsky.

KIDNEY BEAN.

One can of red kidney beans, 3 hard boiled eggs. Thoroughly wash the beans and drain, cut the eggs and add salad dressing. Mrs. E. C. Hodder.

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APPLES AND NUT SALAD.

Three apples and ½ of a bunch of celery, chopped together. Half a cup of nut meats. Dressing, yolks of 3 eggs, ½ a cup of vinegar, 2 teaspoons of sugar, ½ teaspoon of mustard, little salt and ½ a cup of sour cream. Boil till thickened, and mix with apples just before serving.

Mrs. Matilda Ranz.

POINSETTA.

Peel and thoroughly chill as many tomatoes as needed. When ready to serve, cut into eighths, not quite severing the sections. Open like petals of a flower on a crisp lettuce leaf. Fill the center of each tomato with green peas, (the canned variety, drained and served with dressing that blends well with tomatoes). The following dressing is delicious with the above salad: 1 cup of vinegar, (diluted with water if strong), ½ a cup of sugar, 1 teaspoon of flour in the sugar, 1 teaspoon of salt, yolks of 2 eggs, 1 teaspoon of mustard and a dash of red pepper. Boil a few minutes, stirring constantly. Add butter the size of an egg. If too thick, thin with cream just before serving. Mrs. E. A. Henely.

TOMATOES WITH GELATINE.

One can of tomatoes, contents of a small envelope of Knox gelatine. Moisten the gelatine with a little of the tomato liquor, then stew the balance of the tomatoes, adding as usual salt to taste. Strain and pour over moistened gelatine. Stir well and pour into your molds. When ready to serve turn out on lettuce leaves and garnish with a spoonful of salad dressing. Mrs. F. A. Nissen, Omaha.

STUFFED TOMATO SALAD.

Equal amounts of cucumbers, cabbage and onions. Season with salt, pepper and sugar. Stuff tomatoes and put salad dressing over. Mrs. H. J. Grove.

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TOMATO CHICKEN SALAD.

Take nice ripe tomatoes, peel and put on ice. Cut out inside, and fill with chicken salad. Place each on a lettuce leaf and put a tablespoon of mayonnaise dressing on each one.

Mrs. Charles Pennoyer.

TUNA FISH.

One can of tuna fish minced. Add an equal amount of shredded lettuce and 1 dozen chopped olives. Mix with French dressing and garnish with hard boiled eggs.

Mrs. Mart Armstrong.

TOMATO SALAD.

Soak one package of white unflavored Advo gelatine, in ½ cup of cold water two or three minutes and stir thoroughly. To 1 pint of tomato juice taken from a strained can of tomatoes add 1 teaspoonful of sugar, a dash of pepper and plenty of salt. Mix together with the juice of ½ a lemon. Heat this seasoned juice to the boiling point, remove from the fire and stir into it the soaked gelatine. Pour into six molds and when it begins to congeal, mix with some shredded pimentos and diced fine celery. Serve on a lettuce leaf, each serving topped off with a dab of salad dressing. An ornamental salad, as well as good.

Mrs. J. V. Starrett.

FRUIT SALAD NO. 1.

Three dozen of large white grapes cut in halves and seeded. Four large apples chopped, 2 bunches of celery cut in very small pieces, and 1 cup of English walnuts, chopped. Serve with mayonnaise dressing on a crisp lettuce leaf.

Mrs. E. A. Henely.

PEAR SALAD.

Stew large pears cut in halves with the cores removed. Place on lettuce leaf, core side up, fill with chopped nuts and cover with a sweet salad dressing.

Mrs. Charles Pennoyer.

SHELDON SALAD.

One can of pineapples, 4 oranges, 2 bananas, ½ pound of white grapes, and ½ pound of candied cherries. Cut the fruit fine add juice of pineapple, 1 tablespoon of cornstarch, 1 cup of English walnuts and 1 cup of water, boiled and poured over salad when cold. Mrs. G. W. Iredale.

MAYONNAISE DRESSING.

Warm well 1½ pints of vinegar and 1 cup of sugar. Remove from the fire, and add 1 cup of butter and 1 tablespoon of mustard mixed with a little water. Stir until the butter is melted. Beat well the yolks of 8 eggs. Add ½ cup of sweet cream, first, then 1 tablespoon of salt, and 1 salt spoon of red pepper. Stir well and add to vinegar mixture. Put over fire and cook slowly, stirring all the time until light cream.

Mrs. Jos. McGuire.

FRENCH DRESSING.

One and a half tablespoons of sugar, 1 big teaspoon of flour, add yolks of 2 eggs, ¾ cup of milk, ½ a teaspoon of salt, 1 teaspoon of mustard, a pinch of red pepper, a tablespoon of butter and ¼ cup of vinegar. Cook in a double boiler until it thickens. Mrs. C. F. Anderson.

RUSSIAN SALAD DRESSING.

Three tablespoons of olive or peanut oil, 1 tablespoon of malt vinegar, a dash of paprika, ¼ teaspoon of salt, ¼ teaspoon of sugar, 2 teaspoons of Worcester sauce, 2 tablespoons of tomato catsup, 1 teaspoon of horseradish and a dash of cinnamon. Whip all together in a bowl with an egg beater.

Mrs. Frank Hechtman.

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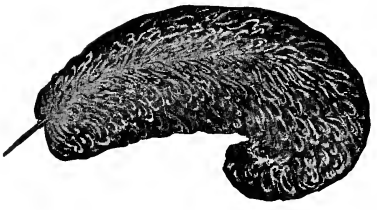

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CREAM DRESSING.

One heaping teaspoonful of butter, 1 heaping tablespoon of flour, 2 heaping tablespoons of sugar, 1 teaspoon of salt and 1 teaspoon of mustard. Melt flour and butter together in a stew pan, mix sugar, salt and mustard, stir in 3 eggs, add 1 cup of water and ½ cup of vinegar. Then pour in a pan with the butter and flour and stir hard until cooked thick. This makes one pint. Mrs. L. D. Dickinson.

SALAD DRESSING WITH ONIONS.

Soak slices of onions in large cup of vinegar over night. Put on stove and when it boils add the following mixture: 1 level teaspoon of mustard, 1 heaping teaspoon of salt, 6 heaping teaspoons of sugar and 2 tablespoons of flour. Let boil and take from fire and add 2 or 3 well beaten eggs and olive oil or butter. Thin as you use it, with cream.

Mrs. A. R. Cuyler.

SALAD DRESSING NO. 1.

Yolks of 7 eggs, 2 cups of sweet milk, 1 teaspoon of mustard, 1 tablespoon of butter, 1 cup of hot vinegar, 2 tablespoons of flour, 1 teaspoon of salt and ½ teaspoon of white pepper. Beat yolks and add sugar and salt, mustard, pepper and flour. Mix well and then add the milk slowly, then hot vinegar. Cook in double boiler till as thick as thick cream. Remove from fire, add butter and stir till butter is melted. If a mild dressing is desired, add one-half or one cup of thick cream to this mixture. Will make one quart of dressing and if bottled will keep till needed. Mrs. H. J. Grove.

SALAD DRESSING NO. 2.

Two eggs well beaten, 1 cup of sugar, 1 cup of vinegar,

1 teaspoon of flour, ½ teaspoon of mustard, one-third teaspoon of salt and pepper. Thicken over fire, thin with sweet or sour cream. Will keep in a cold place indefinitely.

Mrs. Vincent Kenny.

SALAD DRESSING NO. 3.

Half a cup of vinegar, 1 tablespoon of sugar, 1 tablespoon of prepared mustard, ¼ cup of milk or cream, 1 tablespoon of olive oil or butter, yolks of 2 eggs well beaten. Let vinegar come to a boil, then add ingredients excepting the eggs. When this again boils, add yolks of eggs to thicken and beat while boiling to make smooth.

S. E. S.

SIMPLE SALAD DRESSING.

One egg, ½ a cup of sugar, ½ a cup of vinegar, 1 teaspoon of butter, a pinch of salt, mustard to suit taste.

Mrs. Ernest H. Tindell.

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DROP BISCUITS.

Two cups of flour, 2 heaping teaspoons of baking powder, ¼ teaspoon of cream of tartar, ¼ teaspoon of salt, 1 tablespoonful of lard or butter, 1¼ cups of sweet milk. Sift together salt, flour, cream of tartar and powder, add lard and mix well with hands. Stir in the milk with a spoon and beat well. Drop into well buttered gem pans and bake in a quick oven.

Mrs. O. Lynn McGuire.

SOUTHERN BISCUITS.

One cup of flour, 1 teaspoon of baking powder, 1 teaspoon of lard, ½ of a teaspoon of salt, milk to make a soft dough. Don't roll, just pat. Mrs. J. W. Welch.

BISCUITS.

Two cups of flour, 4 teaspoons of baking powder, 1 teaspoon of salt, 2 tablespoons of shortening, ¾ of a cup of milk.

Mrs. C. H. Burrell.

GRIDDLE CAKES.

One egg well beaten, 1 tablespoon sugar, 1 cup sour milk, 1 cup flour, 1 teaspoon soda. ½ teaspoon salt.

Mrs. Chas. Sprague.

FRENCH ROLLS.

Two cups of scalded milk, ½ cup of butter, ½ cup of sugar, 1 teaspoon of salt, 1 cake of yeast. Mix soft for yeast. Let rise, then mix stiff, and raise again. Make in rolls or biscuits and raise, then bake fifteen minutes.

Mrs. E. A. Mason.

CINNAMON ROLLS.

Two and ½ cups of bread sponge, and two-thirds cup of butter and lard. One small cup of sugar, 1 egg. Mix stiff enough to roll, let rise. Then roll out and spread out with the following mixture, 1 teaspoon each of sugar, butter and flour, warm with 2 tablespoons of milk added. Spread this on, sprinkle over it a little sugar and cinnamon; roll, cut in slices and let rise, then bake in a slow oven.

Mrs. G. W. Sowards.

SWEET ROLLS.

One pint of milk, luke warm, 1 compressed yeast cake, add flour to make rising. After rising, add a cup of lard, 1 cup of sugar, 2 eggs and a grated rind of one lemon. Add flour, then make rolls and let raise before baking.

Mrs. C. W. Bromfield.

POTATO PANCAKES.

Six large potatoes grated, 1 teaspoon of salt, 2 eggs well beaten, flour enough to make a nice batter, 2 teaspoons of baking powder. Fry in butter. Mrs. M. Gross.

GERMAN POTATO CAKES.

Grate six large potatoes and 1 onion, then add 1 egg, ½ a cup of milk and 1 cup of flour. Bake same as pancakes in lard, nice and brown. Mrs. J. T. Beatty.

CORN BREAD NO. 1.

Fourth cup of butter, ¼ cup of sugar, 1 cup of sweet milk, 1 cup of corn meal, 1 cup flour, 1 egg, 1 teaspoon of baking powder and salt to taste. Mrs. J. W. Welch.

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ROLLS.

One pint of milk, butter the size of an egg, ½ a teaspoon of salt, ½ a cup of sugar and 1 yeast cake. Scald milk and add butter, salt and sugar. When luke warm add yeast that has been dissolved in a little luke warm milk or water, and sufficient flour to knead. Let the dough rise, double in size, knead again and roll to a half an inch. Spread with butter, cut with cutter, fold and let rise again until double in size and bake. Mrs. E. M. Jacobberger.

WHOLE WHEAT AND GRAHAM BREAD.

Three cups of whole wheat or graham flour, 1 cup of molasses, either dark or light, 1 cup of sour milk, 1 cup of raisins, 1 teaspoon of baking powder. Bake about one hour.
Mrs. William Sackriede.

GRAHAM BREAD.

Two and a half cups of sour milk, ½ a cup of sugar, ¾ of a cup of molasses, salt, 2 level teaspoons of soda, 4 cups of graham flour. Let rise one hour and bake in a slow oven.
Mrs. G. H. Tuttle.

GRAHAM GEMS.

One egg, 1 cup of milk, 1½ teaspoons of baking powder, 1 tablespoonful of sugar, 1 tablespoon of lard melted, salt, a little graham flour and a little white flour to make a medium stiff batter. Mrs. J. W. Welch.

PLAIN MUFFINS.

Three cups of sweet milk, 3 tablespoons of butter, 3 eggs, 3 teaspoons of baking powder, 1 teaspoon of salt, 3 tablespoons of sugar and 5½ cups of flour. Mrs. C. C. Beavers.

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CORN CAKE.

Two eggs beaten very light, 1 cup sugar, 1½ cups corn meal, two-thirds cup melted butter, 2 cups sour milk, 2 cups flour, 1 teaspoon each of soda and salt. Mix in order named, sifting flour, soda and salt. Bake in moderate oven twenty or thirty minutes. Mrs. Chas. Sprague.

CORN BREAD NO. 2.

One cup of flour, 1 cup of corn meal, 1 egg, 1 pint of sour milk, 1 teaspoon of soda, 1 tablespoon of melted butter in pan. Pour batter in and bake. Mrs. Chas. Tracy.

QUICK COFFEE CAKE.

Four tablespoons of butter, ½ cup of sugar, 2 eggs, 2 cups of flour, 3 teaspoons of baking powder, 1 cup of milk, 2 tablespoons of cinnamon. Cream, butter, sugar, eggs, beat hard, add flour and baking powder, and milk. Bake twenty minutes in a quick oven. Mrs. William Sackriede.

BREAKFAST MUFFINS.

One cup of sugar, 1 egg, 1 tablespoonful of melted butter, 1 pint of sweet milk, 3 cups of flour, 1 teaspoon of salt, 3 teaspoons of baking powder. Mrs. Chas. Haffke.

WHITE FLOUR MUFFINS.

One egg beaten light, 1 dessert spoon of sugar, 1 cooking spoon of melted butter, pinch of salt, ¾ cup of sweet milk, 1 cup of flour, 1 heaping teaspoon of baking powder. Sift this in the flour. Beat thoroughly and drop in muffin pan and bake at once. Cora A. Totman.

ONE EGG MUFFINS.

One and one-half cups of flour, 1 tablespoon of sugar, 3 teaspoons of baking powder, ½ teaspoon of salt, 1 egg, 1 cup of milk, 1 tablespoon of melted butter.

Mrs. Arthur N. Howe.

SALT RISING BREAD.

Two or 3 tablespoons of corn meal, ground ginger the size of a grain of corn, same amount of salt and half as much soda. Mix batter with salted water, and set it where it will keep a regular heat until it rises. With 1 pint of warm water mix enough flour to make a thick sponge, with salt and a little soda. Put the raised meal into this and beat well. Set it where it will keep a regular heat. When light mix a dough with a little milk, and with flour as in ordinary bread. Knead very fast and not long. Put loaves in pan and set to rise in regular heat. The secret of salt rising bread is fast kneading and regular heat, from beginning to end of the process.

Mrs. Robt. Beasley.

MUFFINS NO. 2.

Two eggs, 2 cups of water, 2 tablespoons of lard, 1 cup of sugar, 1 teaspoon of salt, 4 cups of flour, 4 teaspoons of baking powder. Makes 2 dozen. Mrs. Frank L. Bumpus.

NUT BROWN BREAD.

Two cups of graham flour, 1 cup of white flour, 1 cup of sour milk, 1 teaspoon of soda, 1½ cups of molasses, 1 cup of raisins, 1 cup of chopped nuts.

Mrs. E. A. MacGlasson.

CORN MEAL MUFFINS.

Cream ¼ cup of butter, and ¾ cup of sugar, add 2 well beaten eggs, then alternately add 1 cup of milk, 2 cups of flour and 1 cup of corn meal, to which has been added 2 heaping teaspoons of baking powder and ½ spoon of salt. Bake twenty-five minutes in a well greased iron muffin pan.

Mrs. E. A. MacGlasson.

NUT WHITE BREAD.

Three eggs, 1 cup of milk, 1 cup of sugar, a pinch of salt, 4 cups of flour, sifted and level, 4 teaspoons of baking powder,

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1 and a third cups of chopped nuts. Make in two loaves, let raise twenty minutes and bake three-fourths of an hour.

Mrs. H. C. Miller, Omaha, Neb.

NUT BREAD WITH RAISINS.

Six cups of flour, white or graham, 1 scant cupful of molasses, 1 scant cupful of sugar, 1 teaspoon of salt, 1 teaspoon of soda dissolved in 3 cups of sour milk. Mix thoroughly and add 1 cup of raisins and 1 cupful of nuts. Bake about one and a half hours. This makes three loaves.

Mrs. A. Peacock.

OMAHA NUT BREAD.

Three-fourths cup of sugar, 1 cup of milk, 1 cup of nut meats, 3½ cups of flour, 1 egg, 3½ teaspoons of baking powder, ½ teaspoon of salt. Brush loaf with melted butter, cover and let stand twenty minutes. Bake an hour.

Mrs. Louise Kolb, Omaha, Neb.

NUT BREAD.

One egg well beaten, salt (a pinch), 1 cup of sugar, 1 cup of sweet milk, 2½ cups of flour, 2 large teaspoons of baking powder, 1 cup of chopped English walnuts. Rise twenty minutes and bake forty. Miss Cora Totman.

NUT BREAD NO. 1.

One cup of sugar, 1½ cups sweet milk, 4 cups flour, 1 cup chopped nuts, 2 eggs, ½ teaspoon of salt, 4 teaspoons baking powder. Beat eggs well, add sugar and other ingredients, stir well, put in pan, set in warm place and raise twenty minutes. Bake one hour. Mrs. Eaf Anderson.

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NUT BREAD NO. 2.

Two cups of flour, ½ cup of sugar, ½ teaspoon of salt, 2 good teaspoons baking powder, 1 cup of sweet milk, 1 egg. Sift flour, sugar and baking powder together, then beat other ingredients well and add 1 cup of chopped nuts. Let rise twenty minutes and bake forty.

Mrs. F. B. Oliver.

BOSTON BROWN BREAD.

One cup each of white and graham flour, sift and measure 2 round teaspoons of baking powder, 1 teaspoon of salt, ¾ of a cup of molasses, 1¾ cups of sour milk, ½ teaspoon of soda. Steam three and one-half hours.

Mrs. John Polian, South Omaha, Neb.

BOSTON BROWN BREAD NO. 2.

Two cups corn meal, 2 cups graham flour, 2 cups white flour, 2 cups New Orleans molasses, 2 cups buttermilk, 1 cup raisins, 2 teaspoons soda, 1 teaspoon salt. Steam three hours.

Mrs. H. F. Knudsen.

BRAN BREAD.

One and one-half cups of sweet milk, ¾ cup of New Orleans molasses, 1 teaspoon of soda, 1 teaspoon of salt, 2 cups of graham flour, 1 cup of bran. Bake forty-five minutes.

Mrs. C. H. Burrell.

BROWN BREAD NO. 2.

One cup of flour, 1 cup of graham flour, 2 cups of corn meal, 1 cup of molasses, 2 cups of sour milk, 1 teaspoon of soda. Dissolve soda in a little hot water, add ½ teaspoon of salt. Steam three hours.

Emma G. Murdock.

BOSTON BROWN BREAD NO. 1.

Mix well together 1 beaten egg, ½ cup of molasses, and 1 pint of sour milk. Sift in 2 level teaspoons of soda, stir well and add 1½ pints of graham flour, and ⅔ teaspoon of salt. Turn into greased mold and steam four hours.

Mrs. E. Mead.

STEAMED BROWN BREAD.

One cup of sour milk, 1 cup of sweet milk, 1 cup of raisins, 1 cup of molasses, 1 cup of corn meal, 1 cup of graham flour, ½ cup of white flour, ½ teaspoon of salt, 2 teaspoons of soda. Mix 1 teaspoon of soda with molasses and 1 teaspoon with milk. Mix raisins with flour, add corn meal, salt, molasses and milk. Mix and pour into buttered tins and steam four hours. Finish in oven.

Mrs. Nellie V. Speedie.

BAKED BROWN BREAD.

One cup of sour milk, 1 cup of molasses, 1 cup of brown sugar, 1 egg, 1 cup of raisins. Dust heavily with white flour, 1 teaspoon of cinnamon, 1 teaspoon of soda, 1 teaspoon of baking powder, pinch of salt, from 2 to 3 cups of graham. Bake in a slow oven forty-five minutes.

Mrs. Charles Martensen, Omaha, Neb.

BROWN BREAD NO. 1.

Two cups of graham flour, salt, ⅓ cup of sugar, 1 cup of sour milk, with 1 teaspoon of soda (stirred in sour milk), ⅓ cup of molasses, raisins, 1 egg, yolks and whites being beaten separately. Fill cans two-thirds full and steam two hours. This makes two and one-half pounds baking powder cans full.

Mrs. H. E. McCandless, Rollo, Mo.

CHEESE STRAWS.

One cup of grated cheese, 1 cup of flour, scant ½ cup of butter, ½ teaspoon of salt, ⅛ teaspoon of paprika, yolk of 1 egg, 3 or 4 tablespoons of milk.

Mrs. W. H. Loechner.

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WAFFLES.

One pint of sour milk, 5 eggs, white and yolks beaten separately, 2 tablespoons of melted butter, 1 teaspoon of soda, flour to make a thin batter, whites of eggs last. Bake in waffle iron.

Mrs. C. Austin, Omaha, Neb.

ECONOMICAL WAFFLES.

Two cups of flour, 2 cups of milk, 2 eggs (whites beaten separately), 2 tablespoons of melted butter, ½ teaspoon of salt, 2 teaspoons of baking powder. Beat well, add whites of eggs, bake on hot waffle iron. Mrs. Louis Kolb, Omaha, Neb.

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Sandwiches

"If you prepare a dish carelessly, do not expect Providence to make it palatable."

DENVER CLUB SANDWICHES.

Butter slices of bread. Chip crisp bacon and small amount of onion over bread, add very thin slices of tomato and sprinkle with salt. Mrs. O. S. Brooks.

EGG PIMENTO.

Grind 1 can of pimentoes in food chopper, also 6 slices of bacon which have been fried brown. Chop fine 6 hard boiled eggs and mix with other ingredients. Season with salt, pepper, sugar and vinegar. Ground pickle may be used for flavoring instead of the vinegar if desired. Mrs. G. W. Sowards.

CHEESE FILLING FOR SANDWICHES.

Melt slowly together ½ pound cheese, 1 lump butter and 1 tablespoon milk. Mix together 1 egg, pinch of salt and 1 teaspoon mustard. Add to above ingredients, and season with 1 tablespoon vinegar added last. Mrs. G. H. Tuttle.

VEAL FILLING.

One pound veal, 1 pound pork butts. Boil until tender and grind through food chopper. Add salt, pepper, cream and chopped pickles. Mrs. G. W. Lutton.

ENGLISH WALNUT SANDWICHES.

Chop fine 1 cup of English walnut meats and add enough cream cheese to make a moist paste. Add salt and a dash of cayenne pepper, and spread on thin slices of bread which have been lightly buttered. The slices of bread may be round or any fancy shape desired. Mrs. J. V. Starrett.

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Puddings

Josh Billings' Philosophy—"We should be keerful how we encurridge luxuries. It is but a step forard from hoe cake to plum puddin', but it's a mile and a half by the nearest road, when we have to go back again."

GRANDMA'S STEAMED PUDDING.

One egg, 2 tablespoons sour cream, ⅓ cup sugar, ½ teaspoon soda, about a handful of raisins, flour to make quite a stiff batter. Flavor with vanilla and steam in cups. Serve with whipped cream. Mrs. J. W. Welch.

CORNSTARCH PUDDING.

Two cups of cold water, 1 cup sugar, juice of 1 lemon, 2 rounding tablespoons of cornstarch, whites of 2 eggs. Boil water and sugar, remove from stove and add lemon juice and cornstarch mixed with a little water. Boil until thick, stirring continuously. Remove from the fire and add the beaten whites of eggs and beat the mixture ten minutes. Serve plain or with whipped cream. Mrs. E. Huntington,
Council Bluffs.

APPLE PUDDING.

One cup sifted flour, 1 tablespoon butter, 1 heaping teaspoon baking powder, ½ cup milk, ¼ teaspoon salt, 1 egg, 1 pint apples sliced. Place apples in a deep pan, spread butter over them. Bake and when done reverse, cover with sugar, butter and nutmeg, and serve with cream or cream sauce.
Mrs. C. C. Beavers.

GRAHAM PUDDING.

Two cups of graham flour, 1 cup white flour, 1 cup molasses, 1 cup sour milk, 1 cup raisins, ½ cup butter, 1 teaspoon soda. Steam two and one-half hours.

Sauce.

One cup sugar, 1 tablespoon butter, the well beaten yolks of 2 eggs, 1 cup of hot water, the grated rind and juice of 1 lemon. Cook together, and while cooking, add the beaten whites of the eggs. Mrs. Charles Martensen.

ECONOMY PUDDING.

Soak 2 quarts of bread, cake or cookie crumbs in water or milk, add 1 package raisins, ½ grated nutmeg, ¼ teaspoon cloves, ½ teaspoon soda and flour to stiffen. Steam three hours. If all bread is used, add ½ cup of butter and 1 cup sugar. If half bread, ¼ cup butter and ½ cup sugar, and if all cake is used, omit butter and sugar. Serve with any preferred sauce. One made from 1 cup sugar, ¼ cup butter and 1 egg, beaten together to a cream is very nice. Mrs. J. F. Beattie.

LEMON PUDDING.

To the grated rind and juice of 1 lemon add 1 cup sugar and 3 tablespoons flour. Mix well and add 1½ cups boiling water. Cook until clear. Beat whites of 5 eggs until stiff, then beat into the hot mixture. Beat well and serve cold.

Sauce.

Boil together 1½ cups milk and three rounding tablespoons sugar. Beat yolks of 3 eggs and stir the hot milk and sugar into the eggs. Pour back into the pan and scald. Be careful of curdling. Flavor with vanilla. Byra Brooks.

CARAMEL PUDDING.

One-half cup white sugar, ½ cup brown sugar, 1 pint milk, ½ cup flour, 1 egg. Sift sugar and flour, add milk, then the egg beaten separately. Flavor with vanilla. Cook five minutes and serve with whipped cream. Mrs. F. B. Oliver.

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BREADED APPLE PUDDING.

Pare and slice several apples. Place layer of apples in baking dish, sprinkle with dry bread crumbs, nutmeg, sugar and butter. Add remainder of apples, and sprinkle the same as above. Pour over just enough water to bake. Serve with dip or fruit sauce. Mrs. O. Lynn McGuire.

STEAMED PUDDING.

One cup suet chopped fine, 1 cup raisins, 1 cup of currants chopped, 1 cup sweet milk, 1 cup sugar, 1 egg, 2 tablespoons baking powder, 2 cups flour. Steam about two hours. This may need a little more flour. Mrs. Ed. McArdle.

POOR MAN'S PUDDING.

One cup our, ¼ cup molasses, ½ cup sweet milk, ½ cup raisins, ½ teaspoon soda, ½ teaspoon ginger, ½ teaspoon allspice, ½ teaspoon salt. Steam two hours. Serve with any desired sauce. Mrs. Louis Kolb, Omaha, Neb.

SUMMER PUDDING.

Combine as in making cake 1 cup sugar, ½ cup butter, ½ cup milk, 2 cups flour, 1 level tablespoon baking powder and whites of 4 eggs. Turn into well buttered cups and steam one-half hour. Serve with any preferred sauce.

Emma G. Murdock.

POTATO PUDDING.

Boil 6 medium sized potatoes, mash, add salt and a piece of butter the size of an egg, ¾ cup of sugar and 2 cups milk, ½ a grated nutmeg. Stir all together and bake until well browned. Mrs. C. O. Falk.

BUCKEYE PUDDING.

One cup molasses, ¾ cup hot water, yolks of 2 eggs, 1 cup raisins, 1 teaspoon soda, flour to make a stiff batter. Steam three hours.

Sauce.

One tablespoon butter, creamed with 1 cup powdered sugar and 1 teaspoon hot water. Beat in the whites of 2 eggs just before serving. Flavor as desired.

Mrs. J. A. McCulley.

BLUEBERRY PUDDING.

Rub thoroughly ½ cup butter with 1½ cups sugar, add 1 cup sweet milk, 2 eggs, 3 cups flour, 3 teaspoons baking powder. After adding 1 cup flour, stir in 1 pint of berries, then the remainder of the flour. To be eaten hot with butter.

Mrs. Charles Haffke.

CARROT PUDDING.

One cup carrots ground fine, 1 cup Irish potatoes ground fine, 1 cup flour, 1 cup seeded raisins, 1 cup granulated sugar, 1 lump butter size of egg, 1 teaspoon ground nutmeg, 1 teaspoon cinnamon, 1 teaspoon soda, pinch salt. Mix together thoroughly and steam three hours. Use butter or hard sauce.

Mrs. Edwin Hindley.

WHEAT-GRAHAM SUET PUDDING.

One cup suet, 1 cup molasses, 1 cup milk, 1 cup seeded raisins, 2 cups graham flour, 1 cup wheat flour, 1 teaspoon baking powder. Steam three hours. Mrs. E. Mead.

MRS. WRIGHT'S SUET PUDDING.

One cup black molasses, 1 cup suet well chopped, 1 cup sweet milk, 1 cup raisins, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, ½ teaspoon nutmeg, 2½ cups flour. Mix together, fill cans two-thirds full and steam two hours.

Mrs. Sadie L. Wright.

CHAS. H. SPRAGUE, *Druggist*
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SUET PUDDING NO. 1.

One cup suet, 2 cups flour, 1 cup raisins, 1 cup milk, ⅓ cup brown sugar, 1 teaspoon salt, 2 teaspoons baking powder, 1 teaspoon cinnamon, 2 eggs. Steam three hours.

Mrs. Arthur N. Howe.

SUET PUDDING NO. 2.

One-half cup suet, 1 cup sour milk, 1 egg, ½ cup molasses, 1 big teaspoon soda, 1 teaspoon salt, 1½ cups flour, fruit and spices to taste. Mrs. Eaf. Anderson.

SUET PUDDING NO. 3.

One cup suet, 1 cup sorghum, 1 cup sweet milk, 1 cup raisins, 1 cup currants, 3 cups flour, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon soda. Steam two hours. Use scant cups in measuring. Mrs. A. B. Prior.

ENGLISH FRUIT PUDDING.

One loaf stale bread cut fine, mix with 1 pint sweet milk and add 3 eggs, ½ cup butter, 1 cup brown sugar, 1 cup currants, 2 cups raisins, 1 teaspoon cloves, 1 nutmeg, 1 teaspoon cinnamon, 1 teaspoon soda. Steam three hours.

Sauce—Three-fourths cup butter mixed stiff with powdered sugar and flavor with vanilla.

Mrs. Charles Pennoyer.

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CUSTARD PIE.

Line a pie plate with light crust. Beat 3 eggs together, add ½ cup sugar, pinch of salt, 2 cups milk. Pour into crust and sprinkle with nutmeg. Bake one-half hour.

Mrs. F. C. Thies.

CREAM PIE.

Two eggs (yolks), 1½ tablespoons cornstarch, ½ cup sugar, piece of butter size of a walnut, 2 cups sweet milk. Boil milk, stir in the other ingredients. Whip whites of eggs with 1 tablespoon powdered sugar. Spread over pie and brown in oven. Add lemon flavor or cocoanut.

Mrs. Frank L. Bumpus.

RAISIN PIE.

One cup raisins, 4 crackers, 1 cup sugar, yolks of 2 eggs. Cook raisins until done, add sugar, crackers and egg yolks. Line pie pans with crust, pour in the filling and bake. Beat whites of eggs until stiff, add 2 tablespoons sugar, 2 drops vanilla, spread over pie, return to oven and brown.

Mrs. Oliver Rouse.

BUTTER SCOTCH PIE.

Yolks of 2 eggs, ⅓ cup butter, 1 cup brown sugar. Cream together and add a little vanilla, 3 heaping tablespoons flour, 5 tablespoons milk, 1 cup boiling water. Beat the two whites for top.

Mrs. Ernest H. Tindell.

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BROWN SUGAR CREAM PIE.

Two-thirds cup brown sugar, 1 tablespoon butter, 2 tablespoons milk, cook until waxy. Mix smoothly yolks of 2 eggs, 1 heaping tablespoon flour, 1½ cups milk, add to above ingredients and cook until thick. Add vanilla and put in baked crust. Use whites of eggs for meringue and brown in oven.

Mrs. Phil. Meisinger.

BANANA PIE NO. 1.

Make a custard of 1 pint milk, 3 tablespoons sugar, 1 tablespoon cornstarch, yolks of 2 eggs, small piece of butter, pinch of salt. When cold add 2 sliced bananas. Pour into baked crust and use the white of eggs for meringue.

Mrs. Harry Knudsen.

BANANA PIE NO. 2.

Stir together 2 heaping tablespoons flour, 3 tablespoons sugar, pinch of salt, small lump of butter, yolks of 2 eggs, 1 pint sweet milk. Cook in double boiler. When cold, slice 2 or 3 bananas on bottom of baked crust. Beat up the egg whites and add a little sugar for frosting.

Mrs. G. W. Iredale.

BANANA CREAM PIE NO. 1.

Crust—One cup flour, ½ teaspoon salt, 1 heaping tablespoon lard. Work thoroughly together with a fork. Gradually sprinkle enough cold water over it to hold together. This will make enough for two shells. Prick each with a fork before placing in oven to prevent puffing up.

Filling—One pint sweet milk, ½ cup sugar, 2 heaping tablespoons cornstarch, butter size of small egg, 2 egg yolks. Take an extra half cup of milk in which stir the cornstarch,

add it to the pint of milk, sugar, butter and well beaten yolks of eggs, and stir constantly while cooking. Slice a banana in each shell, spread over it the filling and meringue made of the 2 egg whites beaten stiff and sweetened with ½ cup sugar. Brown in the oven. A little banana extract improves the filling. Mrs. J. V. Starrett.

BANANA CREAM PIE NO. 2.

Three eggs, 2 tablespoons cornstarch, 1 teaspoon butter, 1 pint milk, 1 cup sugar, 3 bananas. Beat eggs, mix cornstarch with a little milk and eggs and stir in milk, sugar and butter. Put in double boiler and cook until thick. Have crusts ready baked. Slice a layer of bananas, pour in filling, add a layer of bananas, then more filling. Have ready the whites of two eggs whipped to a stiff froth and sweetened to taste. Spread over the filling and set in oven a minute to brown. This is for two pies. Mrs. O. McGuire.

SNOW PIE.

Two rounding tablespoons cornstarch, wet with cold water. Pour over 1 pint boiling water, cook a few minutes add ½ cup sugar and some cocoanut. Let cool. Whip whites of 2 eggs and stir in mixture. Pour filling into baked crusts and cover with nuts and whipped cream.

Mrs. Charles Nordin, Omaha.

CHOCOLATE PIE NO. 1.

One cup milk, 1 cup sugar, 2 tablespoons grated chocolate, yolks of 4 eggs, pinch salt, flavor vanilla. Mix eggs, sugar and chocolate together, and add to boiling milk. Use whites of eggs for frosting. Mrs. Bromfield.

CHOCOLATE PIE NO. 2.

One-half cup sugar, 1 tablespoon grated chocolate, 1 tablespoon flour, 1 egg yolk, 1 cup sweet milk. Cook until thick. Pour into baked crust and make frosting with whites of 2 eggs.

Mrs. C. C. Beavers.

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LEMON PIE.

Crust—One cup flour, ½ teaspoon salt, ⅓ cup lard, 5 tablespoons water. Bake till brown.

Filling—Grated rind and juice of 1 lemon, 1 small piece of butter, 1 large cup sugar, 2 heaping tablespoons cornstarch. Cook until smooth. When cool add yolks of 2 eggs. Pour in crust and cover with the beaten whites of 2 eggs, sweetened with 1 tablespoon sugar. Brown in oven.

Mrs. G. W. Lutton.

FRENCH CREAM PIE.

One cup sugar, 3 eggs, 3 tablespoons hot water, 1½ cups flour, 1 teaspoon baking powder. Beat egg yolks thoroughly, add sugar, hot water, flour and baking powder, and lastly the beaten egg whites. Add any desired flavor and bake in jelly pan. When cool split through center and spread with filling composed of 1 pint milk, 1½ cups sugar, 1 egg, 2 tablespoons cornstarch, butter size of an egg. Boil milk. Add sugar, egg and butter mixed well, and the cornstarch dissolved in a little milk. Cook until thick. Flavor and when cool, spread between sections.

Mrs. Mart Armstrong.

DATE CREAM PIE.

Bake a single rich crust in a deep pie plate, pricking it thickly to prevent rising and blistering. To each 8-inch pie plate allow 1½ cups stoned and chopped dates, mixed with sufficient sweetened and flavored whipped cream to fill. Cover top with meringue, brown lightly. Dot with cherries or jelly.

Mrs. F. W. Paugh.

RHUBARB MERINGUE PIE.

Pour boiling water over 2 cups of rhubarb, cut fine. Let

stand five minutes and drain. Mix 1 cup sugar and 2 tablespoons flour, add yolks of 2 eggs, tablespoon of melted butter and 3 tablespoons water. Beat well, add to rhubarb and bake in single crusts. When done, cover with meringue and brown.

Mrs. E. H. Orchard, Omaha.

LEMON FILLING NO. 1.

Five eggs, 1½ cups sugar, 2½ tablespoons cornstarch, 1 cup water, juice and grated rinds of 2 lemons. Dissolve cornstarch in a little water and boil until thick. Save out the whites of 2 eggs and beat stiff, adding 1 teaspoon sugar for the top of pie. Put in oven to brown.

Mrs. L. D. Dickinson.

MOTHER'S MINCE MEAT.

One-third meat (6 pounds), two-thirds apples (1 peck), 2 pounds raisins, 2 pounds English currants, 1 pound suet, 1 cup butter, 2 tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon nutmeg, 1 teaspoon pepper (even), 1 teaspoon ginger, 1 cup vinegar, 1 cup whiskey or brandy, salt to taste, sugar and molasses to taste. Cook slowly about one hour.

Mrs. J. W. Welch.

MINCE MEAT NO. 1.

Three bowls of chopped meat (7 pounds), 5 bowls chopped apples, 1 bowl molasses, 1 bowl vinegar, 2 of sweet cider, 1 of chopped suet, 2 of raisins, 4 of sugar, 2 tablespoons cinnamon, nutmeg and cloves, 1 tablespoon each of salt and pepper. Boil until the raisins are tender and pour on the meat and spice.

Mrs. E. J. McArdle.

LEMON FILLING NO. 2.

One cup sugar, 2 tablespoons flour, 1 tablespoon butter, 2 egg yolks, 1 cup boiling water, 1 large or 1½ small lemons.

Mrs. Frank Rouse.

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MINCE MEAT NO. 2.

Four pounds lean cold boiled meat chopped fine, 9 pounds apples chopped fine, 1½ pounds suet chopped fine, 3 pounds raisins, 2 pounds currants, ½ pound citron chopped fine, 5 pounds sugar, 10 teaspoons cinnamon, 3 teaspoons cloves, 5 teaspoons mace, 1 teaspoon black pepper, 6 tablespoons salt, 1 quart cider and vinegar mixed with molasses. Mix all and add juice and grated rind of 2 lemons. Instead of cider, vinegar and molasses, 1 quart sherry and 1 quart brandy may be used.

Mrs. Charles Martensen.

MINCE MEAT NO. 3.

Two pounds lean meat boiled tender and chopped fine, 1 pound of beef suet cleaned of sinews and strings, cut fine, 5 pounds of apples, chopped fine, 2 pounds seeded raisins, 2 pound currants, 1 pound sultana raisins, 1 pound citron, chopped fine, 2 teaspoons cinnamon, 1 powdered nutmeg, ½ teaspoon each of mace, cloves and allspice, 1 tablespoon fine salt, 2½ pounds brown sugar, 2 quarts boiled cider.

Mrs. Frank Heckman.

MOCK CHERRY PIE.

One cup cranberries cut in two, ½ cup seeded raisins, ¾ cup sugar, level teaspoon butter, teaspoon vanilla. Stir into 1 cup boiling water 1 tablespoon flour, wet with a little water. Cook until it is a transparent paste. When cool add berries, raisins, butter and flavor. Bake with two crusts in moderate oven.

Mrs. J. Y. Hooper.

PINEAPPLE PIE.

Two eggs, 1 cup sugar, 2 tablespoons cornstarch, 1 cup grated pineapple, grated rind and juice of 1 lemon, butter size

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of walnut, 1½ cups boiling water. Beat egg yolks. Add sugar, lemon, pineapple, butter and cornstarch. Pour mixture into boiling water and cook in double boiler until thick. Pour into a baked shell, cover with meringue made of the beaten egg whites, 2 tablespoons of sugar and a few drops of lemon extract. Set in oven to brown. Mrs. Mart. Armstrong.

APPLE DUMPLINGS.

Make rich biscuit dough, pare and core 1 large apple for each dumpling wanted, roll out dough and place four quarters of apple in each piece, leaving top open. Place in a deep bake pan and to 6 dumplings use 1½ cups sugar, 1 cup flour, ½ teaspoon cinnamon. Put mixture over dumplings, cover with boiling water and bake in a moderate oven until apples are done. Mrs. E. F. Brailey, Omaha.

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Cakes

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ANGEL FOOD.

Twelve eggs, whites only, beaten until dry; 1½ cups granulated sugar, 1 cup flour, 1 teaspoon cream tartar, 1 teaspoon vanilla. Sift sugar and flour together nine times. Put cream of tartar in eggs. Mrs. Frank L. Bumpus.

ANGEL FOOD.

One and one-half cups sugar, 1 cup flour. Sift each four times. Whites 12 eggs beaten stiff, 1 teaspoon cream tartar, sifted with flour, pinch of salt. Bake forty-five minutes.

Mrs. Phil. Meisinger.

CHOCOLATE LOAF CAKE.

One-half cup butter, 1½ cups sugar, 2 cups flour, 2 teaspoons baking powder, ¼ teaspoon salt, ½ cup milk, 4 eggs, 4 ounces chocolate, dissolved in 5 tablespoons boiling water, 1 teaspoon vanilla. Mix flour, salt and baking powder, cream butter and sugar, add egg yolks, vanilla and dissolved chocolate. Alternate the milk and flour and beat hard, add whipped whites, turn into a buttered loaf pan, lined with three thicknesses of paper. Bake in moderate oven.

Mrs. Frank Rouse.

LADY BALTIMORE CAKE.

One-half cup butter, scant 1½ cups sugar sifted, 1 cup cold water, 3 even cups of Swansdown cake flour, sifted three times before measuring; 2 rounded teaspoons baking powder, whites of 4 eggs. Flavor with ¼ teaspoon almond extract and ½ teaspoon vanilla. Cream, butter and sugar, add one-third of the water with 1 cup flour, beat thoroughly and add second cup of flour; continue beating into last cup of flour, sift the baking powder and add as the others. Then add the rest of the water, flavor and fold in the beaten whites of eggs. This will make three lays 12 inches square or two 14 inches square.

Mrs. Frank Rouse.

LAYER SPICE CAKE NO. 1.

One-half cup butter, 2 cups brown sugar, 3 eggs, 1 cup sour milk or cream, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 2½ cups flour. Mrs. Joe McGuire.

LAYER SPICE CAKE NO. 2.

One cup brown sugar, ½ cup butter, 1 cup sour milk (preferably thick), 1 cup chopped raisins, 1 teaspoon soda, 1 teaspoon cloves, 1 tablespoon cinnamon, 2 eggs, 2 cups flour, level. Bake in two layers. Put together with white frosting.

Mrs. J. W. Welch.

ECONOMICAL SPICE CAKE.

One cup sugar, ½ cup butter, 1 cup sour milk, yolk of 1 egg, ½ teaspoon cloves, 1 cup seeded raisins, 2¼ cups flour, 1 rounding teaspoon soda, ½ teaspoon cinnamon. Combine ingredients and bake in loaves. Frost with boiled frosting.

Mrs. E. M. Jaccobberger.

PLAIN ECONOMICAL CAKE.

One cup sugar, piece of butter and lard, 2 eggs, 1 cup water, 2 cups flour, 2 tablespoons baking powder, flavoring. Beat the eggs separately. Mrs. C. O. Falk.

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SPICE CAKE NO. 1.

Two eggs, ½ cup butter, 1⅔ cups sugar, 1 cup sweet milk, 2½ cups flour, 3 level teaspoons baking powder, 1 teaspoon cinnamon, ½ teaspoon allspice, ½ teaspoon cloves, ½ teaspoon nutmeg. This makes a very good jam cake by adding a little less sugar and using one cup jam. Mrs. Ben Morton.

SPICE CAKE NO. 2.

One cup sugar, 1 tablespoon butter, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon each of cinnamon and cloves, 2 cups flour, yolks of 2 eggs. Use the whites of the eggs for frosting. Add nuts and raisins if desired. Mrs. C. C. Beavers.

SPONGE CAKE.

Two eggs, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder, ½ cup boiling water. Eat warm.

Mrs. C. C. Beavers.

MAHOGANY CAKE.

One and one-half cups white sugar, ½ cup butter, 2 eggs, ½ cup sweet milk, 1 teaspoon soda, 2 cups flour. Boil until thick ½ cup grated chocolate, ½ cup sweet milk, and stir in last. Mrs. Joseph McGuire.

BROWN CAKE.

One teaspoon butter, ¾ cup sugar, yolk of 1 egg, ¾ cup milk, pinch salt, 1 cup flour, ½ teaspoon vanilla 1 teaspoon baking powder, 3 teaspoons cocoa. Beat white of egg stiff and add last.

Filling—One cup powdered sugar, 1 teaspoon butter, ½ teaspoon vanilla, 1 tablespoon coffee, 1½ teaspoons cocoa.

Mrs. Phil Meisinger.

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MRS. BEASLEY'S BROWN CAKE.

Beat 2 eggs, add ½ cup milk and 1 square unsweetened chocolate and cook together until thick; 1 cup sugar, 3 tablespoons melted butter, ½ cup milk, 1 level teaspoon soda dissolved in it, 1 teaspoon vanilla. Mrs. R. S. Beasley.

BURNT LEATHER CAKE.

One and one-half cups sugar, ½ cup butter, 3 eggs, 1 cup water, 3 tablespoons caramel, 3 teaspoons vanilla, 3 teaspoons baking powder, 2½ cups flour. Bake in three layers.

Filling—Boil 1½ cups sugar and ⅔ cup water until mixture threads, pour it over beaten whites of two eggs. Add vanilla and 1 tablespoon of caramel.

To Burn Caramel—Put 1 cup sugar in a pan and burn until a nice light brown. Add ⅓ cup water, or enough to make syrup and cook a little longer. Byra Brooks.

BURNT SUGAR CAKE.

One cup sugar, ½ cup butter, 2 eggs, 1 cup sour milk, ¼ teaspoon soda, 1½ teaspoons baking powder, 2½ cups flour, 2 tablespoons burnt sugar, vanilla.

Directions for Burning Sugar—Let 1 cup granulated sugar burn without water on it until it is a thick black syrup, then take from stove and add ½ cup cold water.

Mrs. G. H. Tuttle.

POTATO CAKE.

One cup sugar, ½ cup butter, ½ cup mashed potatoes, ¼ cup sweet milk, 1 cup flour, 2 eggs, 1 square chocolate, ½ cup walnuts, ½ teaspoon cinnamon, ½ teaspoon cloves, 1 teaspoon baking powder. Mix sugar and butter first, then add eggs and flour and milk. Last mix the warm mashed potatoes and chocolate. Then add spices and walnuts.

Mrs. Eaf Anderson.

BROWNSTONE FRONT CAKE.

One cup sugar, 2 eggs, ½ cup butter, 1 teaspoon soda, ½

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cup water, 2 cups flour. Dark part, 1 cup grated chocolate, ½ cup sugar, yolk of 1 egg, ½ cup water. Boil until smooth, cool, then pour into other part. Bake in layers.

Mrs. C. C. Beavers.

DELICIOUS POTATO CAKE.

Two cups sugar, ⅔ cup butter, 1 cup hot mashed potatoes, ½ cup sweet milk or cold water, 2 cups flour, 4 eggs, 2 teaspoons baking powder, 2 squares grated chocolate, 1 cup chopped English walnuts, 1 teaspoon powdered cinnamon and cloves, two teaspoons grated nutmeg. This is a delicious cake and the potatoes keep it fresh and moist. Cream the butter and sugar together, add yolks of eggs well beaten, then the flour mixed with baking powder and spices, then the milk. Add the potatoes mixed with the chocolate and walnuts, and the whites of the eggs beaten stiff. The potatoes must be hot when mixed with the chocolate. Bake in layers or in a loaf and frost with white frosting. Mrs. Henry Nielson.

MRS. IREDALE'S POTATO CAKE.

Two cups sugar, ½ cup butter, ½ cup sweet milk, 1 cup mashed potatoes prepared for table, 2 cups flour, 1 cup chopped nuts, 1 cup chopped raisins, 2 teaspoons baking powder, 4 eggs, 1 teaspoon each of cloves, nutmeg, cinnamon and vanilla, 1 square chocolate. Cream sugar and butter, beat eggs separately, then add chocolate, patotoes, flour, nuts, raisins and spices.

Mrs. G. W. Iredale.

MOLASSES LOAF CAKE.

Two cups flour, one cup molasses, two tablespoons lard and butter, 1 teaspoon soda, 1 egg. Mix well together, then add 1 cup boiling water. Mrs. C. W. Bromfield.

LAYER OR LOAF CHOCOLATE CAKE.

Four tablespoons chocolate, ½ cup sweet milk, ½ cup butter, 1⅓ cups flour, 4 eggs, 1 teaspoon vanilla, 1½ cups sugar, 1 teaspoon baking powder. Dissolve chocolate in 5 tablespoons boiling water. Beat butter to a cream, add sugar gradually, beating all the time, add the yolks of eggs, beat again, add milk, chocolate and flour. Beat well. Beat whites of eggs and add to mixture add vanilla and baking powder. Mix quickly and turn into greased pans. Bake in layers or loaf. Mrs. C. F. Hotchkiss.

CHOCOLATE COFFEE CAKE.

One-half cake chocolate, 1 cup coffee, 1 teaspoon soda. Mix chocolate, soda and coffee and heat—do not boil. When cool add to cake. One-half cup butter, ½ cup sugar, 3 eggs, 1 teaspoon baking powder, 2 cups flour.

Mrs. John Polian, South Omaha.

JAM CAKE.

One cup sugar, ½ cup butter, 3 eggs, 9 tablespoons milk, 1 level teaspoon soda, ½ teaspoon baking powder, 2 cups flour, 1 cup jam (added just before baking), 1 teaspoon each allspice, cloves and cinnamon. Mrs. John Polian, South Omaha.

CREAM CHOCOLATE CAKE.

Two cups sugar, ½ cup butter, ½ cup milk, 3 eggs, 2 cups of flour (four siftings), 2 teaspoons baking powder, 2 squares chocolate in ½ cup of boiling water. Let cool before adding.

Filling for Cake—One-half cup powdered sugar, ¼ cup of butter and cream together, 2 tablespoons of sweet cream, flavor.

Mrs. Nellie V. Speedie.

CHOCOLATE CAKE WITH CHOCOLATE ICING.

One-half cup butter, scant, 1 cup sugar, ½ cup hot water, 1½ cups flour, 2 eggs, 2 teaspoons baking powder. Bake in a square tin. Spread chocolate icing over the top. Cut in squares Mrs. R. L. Robinson.

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COUNCIL BLUFFS DEVIL'S FOOD.

Two squares chocolate, 1 cup sugar, ¼ cup butter, 1 egg, ¼ cup sour milk, ½ cup hot water, 1 teaspoon soda, 1 teaspoon vanilla, 1 large cup flour. Mrs. Frank Yost,
Council Bluffs.

DEVIL'S FOOD NO. 1.

One cup grated chocolate or cocoa, 1½ cups sugar, ½ cup milk, 1 teaspoon vanilla. Boil until a thick custard. ½ cup butter, 1½ cups sugar, creamed together. Add yolks of three eggs, ½ cup milk, 2 cups flour, 1 level teaspoon soda dissolved in boiling water, custard and the whites of eggs beaten stiff. One cup each of raisins and nuts may also be added.

Cream Filling—Two and one-half cups powdered sugar, butter size of an egg. Mix with the hands. Add beaten white of 1 egg, 1 teaspoon of vanilla and 1 teaspoon of lemon flavoring. Thin with cream. Mrs. F. C. Thies.

DEVIL'S FOOD NO. 2.

One-fourth cake chocolate (2 squares), 2 cups brown sugar, ½ cup butter, 2 eggs, 1 teaspoon soda, 1 cup sour milk, 2 cups flour. Dissolve the chocolate in ½ cup of boiling water, mix other ingredients and then beat in the chocolate.

Filling—Two cups brown sugar, butter size of an egg, ¼ cup milk. Let come to boil, and then beat well.

Mrs. G. H. Tuttle.

DEVIL'S FOOD NO. 3.

Two cups sugar, ½ cup butter, ½ cup sweet milk, 3 eggs, 2 cups flour, 2 tablespoons vanilla, ½ teaspoon soda (scant), ½ cake Baker's chocolate dissolved in ½ cup boiling water and stirred in the last thing. Mrs. W. H. Loechner.

DARK APPLE SAUCE CAKE.

One cup sugar, ½ cup lard or butter, 2 cups apple sauce (thin), 1 teaspoon soda, 3 cups flour, 3 tablespoons ground chocolate, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 cup nut meat, 1 cup raisins. Bake in layers.

Byra Brooks.

APPLE SAUCE CAKE.

One cup sugar, ½ cup butter, 1½ cups cold apple sauce, 1 cup raisins or dates, 1 cup English walnut meats, 1 tablespoon hot water, 1 teaspoon each of soda, cloves and cinnamon, 2 cups flour.

Mrs. F. M. Paugh.

SPICED APPLE SAUCE CAKE.

One cup sugar, ½ cup butter, 1 egg, 1 cup raisins, 1½ cups stewed apples, 2 level teaspoons soda dissolved in the apple sauce, 1 teaspoon cinnamon, ½ teaspoon each of cloves and nutmeg.

Mrs. Ben Morton.

MRS. ARMSTRONG'S APPLE SAUCE CAKE.

Cream together 3 cups unsweetened apple sauce, 2 teaspoons soda, 2 cups sugar, 1 cup butter, 1 cup chopped nut meats, 1 cup currants, 1 cup raisins chopped and floured, 1 teaspoon each cinnamon, nutmeg and cloves, 2 or more cups flour. Beat five minutes and bake in a moderate oven 45 minutes.

Mrs. Mart Armstrong.

LIGHT APPLE SAUCE CAKE.

Cream together ½ cup butter, 1½ cups sugar, add yolks of 3 eggs, 1 cup unsweetened apple sauce, ⅓ cup water and 2½ cups cake flour sifted with ½ level teaspoon soda, 1 rounding teaspoon baking powder and a level teaspoon each of cinnamon and nutmeg. Lastly add the stiffly beaten whites of the eggs. Beat the mixtures until light and smooth. This will make large layers. Put together with a filling made of 2 cups pulverized sugar, whites of 1 egg and 1 tablespoon lemon juice.

Mrs. C. L. Carlson.

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ECONOMICAL APPLE SAUCE CAKE.

One cup sugar, 1½ cups apple sauce, cold, ½ cup butter, 1 cup walnut meats, 1 cup raisins, cut fine, 1 tablespoon hot water, 1 teaspoon each soda, cloves and cinnamon, 2 cups flour.

Mrs. Frank Rouse.

WHITE FRUIT CAKE.

One-half pound butter, 2 cups sugar, 1 cup sweet milk, 3 cups flour, whites of 7 eggs, 2½ teaspoons baking powder, ½ package seeded raisins, 1 package figs, ¼ pound citron. Flavor with almond extract. Bake two hours in slow oven.

Mrs. C. O. Falk.

PORK CAKE.

One pound fat pork ground fine, 1 pint boiling water turned on pork, 2½ cups brown sugar, 2½ cups molasses, 1 tablespoon soda, 1 tablespoon cinnamon, 1 tablespoon cloves, 3 eggs, 2 nutmegs, 1 pound seeded raisins, 1 pound currants. Mix quite stiff.

Mrs. E. Mead.

YEAST CAKE.

One cup sugar, ½ cup butter, 1 cup soft bread sponge, 1 egg, 1 teaspoon soda, 1 cup seeded raisins, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, flour to make soft batter.

Mrs. J. W. Welch.

COFFEE CAKE.

Without Butter, Milk or Eggs.

Cook the following ingredients about five minutes: ½ cup lard or crisco, 2 cups raisins, chopped, 1 cup black coffee, 1 cup brown sugar, 1 cup black molasses, 1 teaspoon cinnamon,

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1 teaspoon allspice, ¼ teaspoon nutmeg, ¼ teaspoon salt. When cool, add 1 teaspoon soda dissolved in 1 tablespoon water, 1 teaspoon baking powder and 2½ cups flour. Beat well and bake in a moderate oven 45 minutes.

Mrs. Silas Wright.

LEMON FILLED CAKE.

One-half cup butter, 1½ cups sugar, ⅔ cup milk, 2¼ cups flour, 2 level teaspoons baking powder.

Filling—1 cup sugar, 2½ tablespoons flour, 1 egg, 1 teaspoon butter, juice and grated rind of 2 lemons. Mix in order given. Cook, stirring constantly until the boiling point is reached.

Mrs. J. W. Welch.

CORNSTARCH CAKE.

One cup sugar, 1-3 cup butter, ½ cup milk, 1-3 cup cornstarch, whites of 3 eggs, 2 cups flour, 1 teaspoon baking powder. Cream butter and sugar, add milk and beat well. Add flour, cornstarch and baking powder, stirring constantly, and lastly well beaten white of the eggs.

Mrs. Mart Armstrong.

MILK CAKE.

Two eggs, 1 teaspoon butter, 1 cup sugar, ¾ teaspoon lemon extract, 1 cup flour, 1 teaspoon baking powder, ½ cup boiling water or milk. Beat eggs well, add sugar, then the flour mixed and sifted, with the baking powder twice. Add hot milk, with butter melted in it and flavor as desired.

Mrs. J. W. Parsons.

NEVER FAIL CAKE.

One cup sugar, break two eggs in a cup and then fill with sweet milk, 3 tablespoons melted butter, 1¾ cups flour, 2 teaspoons baking powder, pinch salt and flavoring. Mix all together in a bowl and beat well. Bake in two layers.

Miss Cora Totman.

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SNOW CAKE.

One-fourth cup butter, 1 cup white sugar, 2 egg whites, ½ cup milk, 1½ cups flour, 1 teaspoon baking powder, ½ teaspoon vanilla. Cream butter, add gradually the sugar and vanilla, beat the egg whites to a stiff froth and add. Sift the flour and baking powder together, add to first mixture alternately with the milk. Bake in a moderate oven 45 minutes. Cover with boiled frosting. Mrs. Edwin Hindley.

VELVET SPONGE CAKE.

Grease the pan first, also flour same. Beat 2 eggs, 1 cup sugar, ½ cup sifted flour, then ½ cup sifted flour with 1 teaspoon baking powder. Beat well. Add ½ cup boiling water, 1 teaspoon orange extract. Frost with frosting made of pulverized sugar mixed with cold water and lemon juice.

Mrs. E. Huntington, Council Bluffs.

DELICATE CAKE.

Whites of 6 eggs beaten stiff, 3½ cups flour, 1 cup milk, 1 cup butter, 2 cups sugar, 2 teaspoons baking powder, 1 teaspoon vanilla. Mrs. S. E. Button.

MRS. HODDER'S SUNSHINE CAKE.

Whites of 7 eggs, yolks of 5 eggs, 1 cup granulated sugar, sifted, ½ teaspoon orange extract, 1 cup Swansdown cake flour, ⅓ teaspoon cream of tartar, pinch of salt. Sift seven times the flour, measure and set aside. Separate the eggs, putting the yolks in a small bowl and the whites in mixing bowl. Beat the yolks very light. Beat the whites to foam, then add cream of tartar and whip until dry and stiff. Add sugar to the whites and carefully fold in. Add yolks and fold in.

Flavor, and lastly add the flour, folded in lightly. Put in ungreased pan and bake thirty minutes.

Mrs. E. C. Hodder.

DELICATE CAKE.

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One cup sugar, 2 tablespoons butter beaten to a cream, ½ cup milk, white of 4 eggs, well beaten, 1½ cups flour, 2 teaspoons baking powder, flavoring. Bake in a loaf or in layers.

Mrs. Vincent Kenny.

SUNSHINE CAKE.

One cup flour (scant), 1¼ cups sugar, pinch of salt, 7 eggs, ⅓ teaspoon cream of tartar, 1 teaspoon vanilla.

Mrs. F. S. Bumpus.

MAPLEINE CAKE.

One and one-half cups granulated sugar, ⅓ cup butter, 1 cup milk, 2 eggs beaten together, 2 cups flour, 2 teaspoons baking powder, 1 cup chopped black walnuts, dusted heavily with flour, 1 teaspoon Mapleine. Bake in loaf.

Mrs. Chas. Martensen, Omaha.

EGGLESS CAKE.

Two-thirds cup sugar, ½ cup butter, 3 cups flour, 1¼ cups milk, 1 cup molasses, 1 teaspoon soda, 1 cup currants, 1 teaspoon cinnamon, other spices if desired.

Mrs. Ben Morton.

MOCK ANGEL FOOD.

One cup sugar, 1 cup flour, 1 cup hot milk, 2 teaspoons baking powder, 2 whites of eggs, pinch of salt. Sift flour, sugar, baking powder and salt together four times. Add hot milk and beat well for several minutes. Fold in the well beaten egg whites, add flavoring and bake in a moderate oven. Frost with white frosting.

Mrs. Mart Armstrong.

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EGGLESS CAKE WITH SOUR MILK.

One cup sugar, 1 cup sour milk, 1 cup chopped raisins, ½ cup butter, 2 cups flour, 1 teaspoon cinnamon, ½ teaspoon nutmeg, ½ teaspoon cloves, 1 teaspoon soda dissolved in 1 tablespoon hot water. Mrs. E. J. McArdle.

STRAWBERRY SHORTCAKE.

One quart flour, 2 teaspoons baking powder, 2 tablespoons sugar, pinch of salt. Sift all the above together, add ⅔ cup butter, mix with above ingredients. Add just enough water to make a soft dough that may be spread in the pan with a spoon. After baking, butter and put on the strawberries and sugar. This will make two layers. Mrs. C. W. Bromfield.

MRS. KNUDSEN'S STRAWBERRY SHORTCAKE.

Two and one-half cups sifted flour, 1½ rounding teaspoons baking powder, ½ teaspoon salt, 2 teaspoons sugar, ½ cup shortening, 1¾ cups milk. This will make a thin batter. Put in two well greased pans and bake in a moderate oven for twenty minutes. Mrs. Harry Knudsen.

PLAIN SHORTCAKE.

One cup flour, 1 egg, 1 tablespoon butter, 1 tablespoon lard, ½ cup milk, 1 heaping teaspoon baking powder.

Mrs. Ernest H. Tindell.

BANANA CAKE.

One and one-half cups sugar, ½ cup butter, 4 eggs, beaten well, 1 cup milk, 2 cups Swansdown flour, 2 tablespoons cornstarch, 2 teaspoons Royal baking powder, 1 teaspoon banana flavoring. Put bananas between layers.

Mrs. H. F. Knudsen.

PRUNE LAYER CAKE.

One cup sugar, ½ cup butter and lard, 3 eggs, ½ cup sour milk, 1 teaspoon soda, 2 teaspoons nutmeg, 2 teaspoons cinnamon, 2 cups flour, 1 cup prunes, stewed but not sweetened.

Mrs. Fitzsimmons.

FORT CROOK CHERRY CAKE.

Three-quarters cup butter, 1 cup sugar, 2 cups flour, 1 cup cherries, 1 teaspoon soda, 4 tablespoons milk, 1 teaspoon cinnamon.

Mrs. Harry Thompson,
Fort Crook Boulevard.

CHERRY CAKE.

One cup sugar, ¾ cup butter, 3 eggs, 4 teaspoons sweet milk, 1 teaspoon soda, 1 teaspoon each of cinnamon, allspice, cloves and baking powder, 2 cups flour, 1 cup pitted cherries. Bake about forty minutes in a moderate oven.

Mrs. Mart Armstrong.

APPLE TEA CAKES.

One pint flour, ½ teaspoon salt, 3 teaspoons baking powder, a few grains of cinnamon, 2 tablespoons sugar, 1 tablespoon butter, 1 egg, 1 scant cup milk, 5 medium size apples. Mix and sift dry ingredients, work in butter, add milk gradually and then the well beaten eggs. Spread in well buttered baking pans, cut apples in eighths, and stick in dough. Sprinkle with sugar and cinnamon. Serve with butter.

Mrs. E. M. Jacobberger.

BUTTERMILK SPICE CAKE.

Two cups sugar, ½ cup butter, ½ cup lard, 2 eggs beaten well, 1½ cups fresh buttermilk, ½ teaspoon salt, 1 teaspoon ginger, 1 teaspoon allspice, 1 teaspoon cloves, 1 teaspoon cinnamon, 3 teaspoons cocoa, ½ teaspoon baking soda, 2½ cups flour. Sift and set aside the flour, baking soda, spices and cocoa, heat well together the sugar, butter, lard and eggs. Add buttermilk and flour and spices, then mix. This makes two loaf cakes.

Mrs. John Nelson.

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PLAIN SPONGE CAKE.

Yolks of 6 eggs, beaten light, add 2 cups sugar and beat well. Add 1 cup boiling water, 2½ cups flour and 1 level teaspoon baking powder. Flavor with lemon. Add whites of 3 eggs beaten stiff and make in three layers. Use remaining three whites for boiled frosting. Mrs. J. W. Hitch.

WHITE CAKE WITH CARAMEL FROSTING.

Two cups granulated sugar, ½ cup butter, 1 cup milk, 3 cups flour, 3 level teaspoons baking powder, 2 teaspoons vanilla, whites of 7 eggs. Mix sugar and butter to a cream, then add milk and flour, baking powder and vanilla. Lastly stir in the beaten whites of eggs.

Caramel Icing.

One cup dark brown sugar, 1 cup white sugar, cover well with water, add 2 tablespoons sweet cream and 1 large teaspoon butter. Beat thoroughly until cool enough to spread Flavor with vanilla just before spreading.

Mrs. Harry Knudsen.

WHITE CAKE WITH CHOCOLATE FILLING.

Two cups sugar and ½ cup butter creamed together, add 1 cup sweet milk, 3 cups flour, 3 teaspoons baking powder, and lastly the well beaten whites of three eggs. This may be baked in loaf or layers.

Chocolate Filling—2 cups brown sugar, ½ cup sweet chocolate, butter size of walnut. Boil slowly. The chocolate may be omitted. Mrs. H. J. Grove.

EASY SPONGE CAKE.

Six eggs, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder, flavoring. Mrs. Ben Morton.

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TWO LAYER WHITE CAKE.

Cream ½ cup butter with 1 cup granulated sugar, add 1 cup sweet milk, 1 teaspoon extract, 1½ cups flour, 1½ teaspoons baking powder, beaten whites of 4 eggs. This makes a two layer cake. Mrs. Joseph McGuire.

PLAIN WHITE CAKE.

Cream 1½ cups granulated sugar and ½ cup butter. Add 1 cup lukewarm water, 2 cups flour. Beat this well for five minutes. Then stir in 2 teaspoons baking powder and flavoring as desired. Beat lightly. After cake is well beaten add the beaten whites of eggs and fold into batter. Do not beat cake after eggs are put in. Bake about twenty minutes in good oven. Mrs. E. Mead.

SIMPLE WHITE CAKE.

One and one-half cups sugar, ½ cup butter, 1 cup milk, 2 teaspoons baking powder, 2 level cups flour, flavor to taste. Beat all together and add the well beaten whites of 5 eggs.

Mrs. C. C. Beavers.

COCOA CAKE.

Cream together 1 cup sugar and ⅓ cup butter, 1 or 2 eggs, 1 cup sweet milk, 2 cups flour with 1 level teaspoon soda and 1 level teaspoon baking powder, sifted with flour, ½ cup sugar and one scant cup cocoa, dissolved in water, boiled to form a paste. Pour into cake mixture. Bake in layers.

Mrs. Charles Martensen, Omaha.

CHOCOLATE SPICE CAKE.

One cup grated chocolate, 2 cups sugar, ½ cup butter, 1 cup sour milk, 2 eggs, 1 teaspoon each cinnamon and cloves, 3 cups flour, 1 teaspoon soda. Cream butter and sugar, add egg yolks and flour, sour milk in which soda is dissolved, then the well beaten egg whites. Stir in gradually the chocolate and spices. Mrs. J. A. McCulley.

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WHITE CAKE WITH COCOANUT FILLING.

One heaping cup sugar, piece of butter size of eggs (large), rub to a cream, ⅔ cup sweet milk, 2 cups sifted flour, 2 teaspoons baking powder, whites of 3 eggs beaten to a stiff froth and added last. Pinch salt. Flavor to taste. Bake in layers. Put together with cocoanut filling. Mrs. Totman.

MRS. WELCH'S WHITE CAKE.

Two cups sugar well sifted, 3½ cups flour (reserve 1 cup flour, to which add 2 teaspoons baking powder), 1 scant cup butter, whites of 7 eggs. Cream butter and one cup sugar, add remaining sugar, add flour and milk alternately, beaten whites of eggs, and 1 cup flour with baking powder. Bake in layers, and use any desired icing. Mrs. J. W. Welch.

RICH FRUIT CAKE.

One pound flour, 1 pound sugar, 1 pound butter, 2 pounds raisins, 1 pound citron, ½ pound currants, 1 cup molasses, 1 cup almonds, chopped, 10 eggs, 2 tablespoons milk, 1 teaspoon soda dissolved in milk, 1 glass brandy or jelly, 1 nutmeg, 1 teaspoon each ground cloves and cinnamon. Flour the fruit used and add beaten whites separately. Bake in slow oven a long time. Mrs. Charles Martensen, Omaha.

MRS. GOULD'S FRUIT CAKE.

Cream ½ pound butter with 2 cups sugar, add yolks of 5 eggs, 1 cup sour milk, 1 cup molasses, grated rind of 1 lemon, 1 teaspoon each of cinnamon and nutmeg. Wash, dry and roll in flour 2 pounds raisins and 2 pounds currants, 1 cup English walnuts chopped fine, 1 wineglass brandy, 3 cups flour, 1 teaspoon soda and lastly the whites of 5 eggs. Bake in slow oven one hour. Mrs. M. P. Gould.

LAYER FRUIT CAKE.

One cup sugar, two eggs, ½ cup butter, 1½ cups cooked raisins, ⅓ cup sour milk filled up with coffee, juice and rind of one lemon, 1 teaspoon soda, 3 cups flour, all kinds of spices, including ginger. Bake in two layers. Very good.

Mrs. A. B. Prior.

MRS. M'ARDLE'S FRUIT CAKE.

One pound butter, 1 pound sugar, 1 pound flour, 3 pounds raisins, 2 pounds currants, ½ pound citron, 10 eggs, 1 cup molasses, 1 ounce cloves, 1 ounce cinnamon, ½ ounce mace, ½ pint brandy. Beat sugar and butter to a cream. Beat the whites of eggs to a froth, add the yolks well beaten. Add the brandy by degrees. Mrs. E. J. McArdle.

LARGE FRUIT CAKE.

Two pounds flour, 2 pounds butter, 2 pounds sugar, 3 pounds currants, 2 pounds raisins, chopped, 1 pound citron (cut in slices), add 6 eggs to each pound flour, 1 tablespoon cinnamon, small tablespoon cloves, either 1 tablespoon cream tartar mixed with flour and 1 small teaspoon soda dissolved in a little warm water, or 2 tablespoons baking powder. Wet the sugar with the yolks of the eggs and stir to a smooth paste. Beat flour and butter together and add eggs and sugar. Then add the spices and whites of eggs beaten to a stiff froth. Stir well and add fruit by degrees. Bake three hours. This makes a very large cake which will keep indefinitely.

Mrs. C. P. Sheffer.

PLAIN FRUIT CAKE.

One pound flour, 1 pound brown sugar, 1 pound butter, ½ pound citron, 2 pounds raisins, 1 pound currants, 1 pound figs, 1 pound dates, 1 cup molasses, 1 cup sweet milk, 10 eggs, 1 teaspoon saleratus, pinch salt, nutmeg and any other spices desired. Bake 2½ hours if in one large cake.

Mrs. Frank Heckman.

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A GOOD FRUIT CAKE.

Three cups white sugar, 1 cup strong coffee, strained, 1 cup butter, 1 cup milk, 1 cup shortening, 6 cups flour, 3 heaping teaspoons soda, 1 pound seeded raisins. Make into four loaves and bake in a moderate oven.

Mrs. R. L. Robinson.

ENGLISH FRUIT CAKE.

Two cups sugar, 1½ cups butter or lard, 4 eggs, 3 cups flour, 2 cups raisins, 1 cup currants, citron, 1 teaspoon each of cloves, cinnamon, nutmeg and soda, 2 cups sour milk. Dissolve soda in hot water before adding. Mrs. James McClung.

MRS. LOECHNER'S FRUIT CAKE.

One-half pound brown sugar, ½ pound butter, ½ pound flour (⅛ mixed with fruit), 1 pound raisins, 1¼ pounds currants, ½ cup molasses, 5 eggs, ¼ cup brandy, ¼ pound citron, ½ teaspoon soda, ½ teaspoon each cinnamon and cloves.

Mrs. W. H. Loechner.

MOCHA FILLING.

Two cups powdered sugar, butter size of an egg. Mix with hands. Dissolve with 4 tablespoons strained coffee, 4 tablespoons cocoa and 1 tablespoon vanilla.

Mrs. F. C. Thies.

CARAMEL FROSTING.

Two cups dark brown sugar, ½ cup water, white of one egg. Cook water and sugar until the mixture forms soft ball when dropped in water. Pour slowly over beaten white of egg and beat till ready to spread on cake.

Mrs. G. W. Lutton.

EASY CHOCOLATE FROSTING.

One egg, powdered sugar enough to thicken, 1 tablespoon cream, ½ teaspoon vanilla, 1 tablespoon grated chocolate, melted over steam. Mrs. Jos. McGuire.

CHOCOLATE FROSTING.

One cup granulated sugar, 5 tablespoons water, let boil a few minutes, then add a cup grated chocolate, boil few minutes longer. Cool before spreading on cake.

Mrs. C. O. Falk.

CRANBERRY FILLING.

Make a rich cranberry jelly or marmalade with skins removed and spread on layers of cake when both are cold. The cake should be covered with pink icing. Make a plain boiled icing and color with a little cranberry juice. This makes a pretty filling for a white cake.

Mrs. Charles Nordin, Omaha.

COFFEE FILLING.

One-half cup butter, 2 cups powdered sugar, 2 tablespoons cold coffee, 1 teaspoon vanilla, 2 teaspoons cocoa.

Mrs. C. L. Carlson.

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PLAIN DOUGHNUTS.

One cup sugar, 2 eggs, 2 tablespoons melted butter, ⅔ cup milk, 2 teaspoons baking powder, a little salt and nutmeg. Flour enough to roll. Mrs. C. H. Burrill.

DOUGHNUTS IN RHYME.

One cup sugar, 1 cup milk,
Two eggs fine as silk,
Salt and nutmeg (lemon will do),
Two teaspoons baking powder. Lightly stir flour in.
Roll on pie board not too thin.
Drop with care the doughy things into fat
That briskly swells evenly the spongy cells.
Watch with care the time for turning.
Fry them brown just short of burning.
Roll in sugar, serve when cold.

Mrs. F. M. Paugh.

RAISED DOUGHNUTS.

Boil 2 cups milk and let cool. 1 cup sugar, 1 cup lard, a little salt and 3 eggs, 2 cups yeast, a little nutmeg. Flour to stir stiff with spoon. Let raise and work not very stiff. Let raise again and then make the doughnuts and let raise. Then cook in lard not very hot. Roll in sugar.

To Make Yeast for Above.

Two tablespoons flour. Cook about 3 potatoes. Pour water from them over flour. Mash potatoes and put in with the water and flour 2 tablespoons sugar and 1 teaspoon salt. Put one yeast cake in soak and add when other compound is cool.

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MRS. WRIGHT'S DOUGHNUTS.

Two eggs, 1 cup sugar, ½ cup lard or butter, ⅓ nutmeg, 2 cups sour milk, 1 teaspoon soda. Roll ¼ inch thick, cut in strips and twist. Fry in hot lard.

Mrs. Sadie L. Wright.

EASY DOUGHNUTS.

One cup sugar, 1 cup milk, 3 eggs, 2½ tablespoons melted butter, 3 level teaspoons baking powder. Flavor to taste. Mix and leave stand for 35 to 60 minutes. Mrs. C. J. Ringer.

SUGARED DOUGHNUTS.

Three eggs, 1 cup sugar, 1 cup milk, 3 teaspoons melted butter, 3 teaspoons baking powder. Flour enough to make a soft dough. Add nutmeg and cinnamon. Fry in hot lard. Put 3 tablespoons powdered sugar in paper bag, drop in doughnuts and shake. Mrs. Thos. Rance, Omaha.

FINE DOUGHNUTS.

One-half cup sour cream, ½ cup buttermilk, 1 cup sugar, 2 eggs, ½ teaspoon soda, ½ teaspoon baking powder, pinch of salt and flavor with nutmeg. Mrs. W. A. Wilcox.

MOTHER'S MOLASSES COOKIES.

One cup sugar, 1 cup shortening (½ cup butter, ½ cup lard), 1 cup New Orleans molasses, ½ cup coffee, 2 teaspoons soda, 1 teaspoon ginger. Salt. Mix stiff enough to roll out (rounded). Miss Cora Totman.

PLAIN COOKIES.

One cup butter, 1 cup sugar, 2 cups flour, 2 eggs, lemon juice and rind. Mrs. C. H. Burrill.

BAKER'S COOKIES.

Two cups sugar, 1½ cups butter, ¾ cup butter, milk or sour cream, 1 teaspoon soda in milk, 2 teaspoons baking powder. Flour to roll out, about 5 cups. Mix altogether. When cream is used, less butter or shortening will be necessary.

Mrs. C. P. Sheffer.

DANDY COOKIES.

One and one-half cups sugar, 1 cup butter, 3 eggs, 4 cups flour, 2 tablespoons water, 2 teaspoons baking powder. Flavor with nutmeg or vanilla. Roll thin and bake in a quick oven.

Mrs. J. T. Beattie.

PENNSYLVANIA COOKIES.

Three cups brown sugar, 1 cup shortening, 3 eggs, 1 cup sour milk, 1 teaspoon soda stirred into milk, ½ teaspoon each of cloves and allspice, 1 teaspoon cinnamon. Raisins. Enough flour for soft dough. Mrs. Charles Plotts, Omaha.

FILLED COOKIES.

One cup sugar, ½ cup lard, ½ cup milk, 3½ cups flour, 1 teaspoon cream tartar; ½ teaspoon soda. Mix, roll thin, place a teaspoonful of filling on each, place another cookie gently on top and bake in usual way.

Filling—1 cup chopped raisins, ½ cup boiling water, ½ cup sugar, 2 level tablespoons flour. Mix sugar and flour together, stir in hot water, not boiling. When thoroughly blended, allow to boil. Add raisins, stir well and allow to cool before using. Mrs. E. M. Jacobberger.

OATMEAL COOKIES.

Three cups oatmeal, 2 cups flour, ¾ cup lard, ¾ cup sugar, 1 teaspoon salt, ½ cup sweet milk, 1 level teaspoon soda in milk, ½ cup raisins, nutmeg. Mix thoroughly like pie crust, then add gradually milk and soda last. Roll and cut with cookie cutter. Mrs. R. Bauer.

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DROP OATMEAL COOKIES.

Two cups rolled oats, 1 cup Crisco (very scant). Mix and let stand 1 hour. Then add 1½ cups sugar, 2 well beaten eggs ½ cup chopped raisins, ½ cup chopped nuts, 1 rounded teaspoon nutmeg, 1 rounded teaspoon cinnamon, 1 level teaspoon soda, 2 cups flour, 6 tablespoons hot water or ⅔ cup sour milk. Drop 1 teaspoonful for each cookie on pan and bake in hot oven.

Mrs. Clyde Farris.

RICH OATMEAL COOKIES.

One-half cup butter, 1 cup light brown sugar, 2 eggs, 2 cups flour, 1 level teaspoon soda dissolved in 4 tablespoons hot water, 1 teaspon cinnamon, 1 cup rolled oats, 1 cup seedless raisins, 1 cup chopped nuts. Drop on pan and bake.

Mrs. Fred Thies.

MRS. M'CULLEY'S OATMEAL COOKIES.

Three eggs, 1 cup sugar, 2 cups oatmeal, 2 cups flour, 2 cups raisins, 1 cup English walnuts, 1 cup lard and butter mixed, 1 teaspoon each of cinnamon and allspice, 6 tablespoons sweet milk, 1 teaspoon soda in 2 of milk the last thing.

Mrs. J. A. McCulley.

DANDY FRUIT COOKIES.

Two cups granulated sugar, ½ cup butter and lard mixed, 2 eggs, ½ cup molasses, 1 small teaspoon soda dissolved in hot water. Work soda and water into molasses and pour over eggs and sugar, 1 pound dates, 1 pound figs, small piece of citron, all chopped together and mixed with flour. Use enough flour to roll out and bake in moderate oven.

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ROCKS.

One and one-half cups sugar (light brown), 1 cup butter, 2½ cups flour, 3 eggs well beaten, 1 teaspoon soda in warm water (about ¼ cup), 1 teaspoon cinnamon, pinch of salt, 1 pound seeded raisins cut in half, 2 pounds English walnuts cut in pieces (not chopped). Drop from spoon. Bake on bottom of pan.

Miss Cora Totman.

FRUIT BARS.

One cup white sugar, 1 cup brown sugar, ¾ cup butter, 2 eggs, ¾ cup sour milk, ¼ teaspoon soda, 2½ cups flour, 2 teaspoons baking powder, 1 cup each of chopped raisins, currants and nutmeats, 1 teaspoon each of cinnamon, nutmeg and vanilla. Bake in bread pan and cut in bars.

Mrs. S. L. Miller.

FRUIT COOKIES.

One-half cup butter, 1 cup sugar, 2 cups flour, 1 tablespoon milk, 2 eggs, 2 teaspoons baking powder, ½ teaspoon salt. Flaroring and raspberry jam. Rall thin and cut in rounds, 1 teaspoon jam on half the rounds. Cover with other half, press edges together. Bake as other cookies.

Mrs. Louis Kolb, Omaha.

MRS. RANZ' FRUIT COOKIES.

One and one-half cups sugar, ½ cup butter worked to a cream, add 3 eggs, well beaten, ½ cup molasses, 1 teaspoon soda dissolved in cold water, 1 cup raisins seeded and chopped, 1 cup currants, 1 teaspoon of all kinds spices, flour to roll. Good.

Mrs. Matilda Ranz.

SUGAR COOKIES (With Fruit).

Two cups sugar, 1 cup butter, 2 cups chopped raisins, 2 eggs, 4 tablespoons sour milk, 1 teaspoon soda, ½ teaspoon each of nutmegs, cloves and cinnamon, 1 teaspoon baking powder in flour enough to roll. Mix quite stiff and bake quickly.

Mrs. E. Mead.

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BROWNIES.

One cup sugar, ½ cup flour, 6 cups broken walnuts, 2 eggs, ½ cup melted butter, 2 squares chocolate. Mix and bake in a shallow pan, garnishing the top with nuts. Cut in squares. Use hot flame. Mrs. E. M. Jacobberger.

MOLASSES DROP CAKES.

One cup molasses, ½ cup butter, ½ cup water, 3 cups flour, 2 teaspoons ginger, 1 teaspoon soda. Beat ingredients well together and drop from spoon. Mrs. A. R. Cuyler.

HERMITS.

One and one-half cups brown sugar, ½ cup butter, 2 eggs, ¾ cup milk (sweet), 1 teaspoon soda, 1 cup currants or raisins. Cloves, cinnamon and nutmeg to taste. Flour to make stiff as Johnny cake. Bake in gem pans.

Mrs. A. R. Cuyler.

HERMITS NO. 2.

Two-thirds cup butter, 1½ cups brown sugar, 2 eggs, 1 teaspoon soda dissolved in hot water, 1 cup (mixed) raisins, figs, dates and English walnuts or any one. Flour that will make a batter that will drop nicely.

Mrs. Ernest H. Tindell.

HOSKA (Bohemian Cakes).

One cake compressed yeast, 1 quart milk, full ½ cup butter melted in the milk, 1 cup sugar, also melted in milk, yolks of 2 eggs mixed with milk, good pinch of salt and part of rind of 1 lemon. Mix in just enough flour to be able to be beat until it pops and does not stick on pan. Wooden paddle preferable. Let it raise and then make 4 large loaves and

braid. Stick full of raisins and almonds and pinch together. When ready for oven, rub over with yolk of egg and a little milk and bake slowly for a little over 1 hour. When putting rolls together, rub over with a little water so as to make them stick well together. Mrs. J. W. Hitch.

JUMBLES.

One and one-half cups sugar, 1 cup butter, yolks of 4 eggs, 1 pound chopped nuts, 1 pound chopped figs, 3½ cups flour, 1 teaspoon soda. Then add whites of 4 eggs beaten stiff. Drop small spoonful of dough on well buttered pans and bake.

Mrs. J. W. Hitch.

OLD MISSION CRY BABIES.

Two eggs, 1 cup molasses, 1 cup white sugar, 1 cup butter, 2 teaspoons each cinnamon and ginger. Stir altogether, then put 2 teaspoons soda in a cup and fill with hot strong coffee. Stir well into the batter, then add 1 teaspoon vinegar and a pinch of salt. Add flour, 4½ cups before sifting. Drop from spoon on buttered tins and bake in a slow oven.

Mrs. Mart Armstrong.

NUT MACAROONS.

White of 1 egg, 1 cup pecan nut meats, 1 cup brown sugar, ¼ teaspoon salt. Beat white of egg until light and add gradually, while beating constantly, sugar. Fold in nut meats finely chopped and sprinkled with salt. Drop from tip of spoon one inch apart on an unbuttered sheet and bake in a moderate oven until delicately browned. Mrs. C. L. Carlson.

SPRINGILY.

Eight eggs, 2 pounds sugar, 3 teaspoons baking powder and annis seed to taste. Beat eggs, sugar, annis seed and baking powder, then add flour to make a stiff dough. Knead flour in with hand, then roll out, cut and press any desired mold on it. Let stand all night and bake in the morning till a light brown. Mrs. Wm. Sackriede.

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FROSTED CREAMS.

One cup butter and lard, 1 cup brown sugar, 1 cup molasses, 1 cup coffee, 1 teaspoon cinnamon, ½ teaspoon ginger. Boil above, when cool add yolks of 2 eggs, 1 teaspoon soda, 2¼ cups flour. Bake in shallow pans in sheets. Frost with boiled white frosting. Beat butter well.

Mrs. J. W. Welch, Cherrycroft.

SOUR CREAM COOKIES.

One and one-half cups sugar, 1 cup lard, 1 cup sour cream, 2 eggs, 1 teaspoon soda, 2 teaspoons baking powder. Put all ingredients together and add flour to make a soft dough, as can be handled with as little kneading as possible. Bake in a well heated oven. Mrs. Mary E. Parker.

MRS. ATACK'S COOKIES.

One cup raisins, 2 cups sugar, 3 eggs, ½ cup butter, 1 cup rich cream (sour), ¼ teaspoon soda, 2 teaspoons baking powder, 1 teaspoon cinnamon, ¼ teaspoon of mace and cloves, ½ teaspoon salt, 3⅓ cups flour. Mix butter and sugar together, add eggs and seasoning. Dissolve soda in 2 teaspoons water. Add flour, baking powder and raisins, beat together. Take small quantity, place on tins and bake in hot oven.

Mrs. Arthur Atack.

JELLY ROLL CAKE.

Beat stiff 1 cup sugar and 3 eggs, then add 1 cup flour, stirring it in gently. Line pan with paper and bake in medium oven 20 or 30 minutes. Turn out on paper that is sprinkled with powdered sugar, spread with jelly and roll.

Mrs. J. T. Beattie.

COCOANUT KISSES.

One-half cup cocoanut, ½ cup sugar, whites of 4 eggs beaten stiff, 3 heaping tablespoons flour. Drop on buttered heavy paper and bake in quick oven. Mrs. J. W. Hitch.

JELLY ROLL.

Three eggs beaten separately, 1 cup sugar, 1½ cups sifted flour, 1 rounding teaspoon baking powder, ⅓ cup milk. Sift flour once, then measure and add baking powder. Beat whites stiff. Fold in sugar, then fold in beaten yolks. Bake in hot oven. Mrs. Phil Meisinger.

CREAM PUFFS.

One cup hot water and 1 cup butter boiled together, and stir in 1 cup flour. When cooked take from fire, stir free from lumps and until like paste. Cool, stir in 3 eggs without beating, one at a time, and when well mixed, drop by spoonful on buttered tins and bake 25 minutes. If taken from oven too soon, will fall. Let cool before filling.

Cream for Above—Cook together until thick 1 cup each of milk and sugar, 1 egg, beaten light, 3 tablespoons flour and a pinch of salt. Flavor as desired.

Mrs. Chas. Martensen, Omaha.

GINGER BREAD.

One-half cup sugar, 1 cup molasses, ½ cup butter, 1 teaspoon each of cinnamon, ginger and cloves, 2 teaspoons soda dissolved in a cup of boiling water, 2½ cups flour, add 2 well beaten eggs the last thing. Mrs. J. W. Hitch.

APPLE FRITTERS.

One cup flour, 1 rounding teaspoon baking powder, 1 egg, ½ cup milk, ¼ teaspoon salt, 2 tablespoons sugar. Sift dry ingredients, add beaten eggs and milk, beat until smooth. Core and slice 4 large apples, put in batter, cover apples well with batter, drop each piece separately into deep dish of hot lard and fry. Sprinkle with sugar when taken out.

Mrs. C. H. Burrill.

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MRS. MEAD'S GINGER BREAD.

One cup dark brown sugar, 1 cup molasses, ¾ cup lard, 1 cup boiling water, 1 teaspoon soda in water, 1 teaspoon ginger, 3 eggs, 4½ cups sifted flour. Bake quickly.

Mrs. E. Mead.

SOFT GINGER CAKE.

One-half cup molasses, ½ cup sugar (scant), 1 tablespoon butter and lard, 1 egg, pinch of salt, 1 teaspoon ginger, ½ teaspoon cinnamon, ⅔ teaspoon soda dissolved in ½ cup hot water, 1½ cups flour. Mrs. A. M. Totman.

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CRANBERRY SHERBET.

Cook 1 quart cranberries and put through sieve. To this add a syrup of 1 pint sugar and 1 quart water boiled together. When cool and ready to freeze add juice of 2 lemons and beaten whites of 2 eggs. Serve with meat.

Mrs. Arthur N. Howe.

FRUIT DESSERT.

Four bananas in fourths, 3 oranges in small pieces, a few white grapes and 2 pears cut in pieces, ½ can shredded pineapple. Mix together and pour over enough grape juice to moisten well.

Mrs. H. J. Grove.

CUP CUSTARD.

Four cups hot milk, 4 eggs, ½ cup sugar, ¼ teaspoon salt and a little nutmeg. Beat eggs slightly, add sugar and salt, then pour in slowly hot milk. Strain mixture into cups. Place cups in pan of hot water and sprinkle a few gratings of nutmeg over each one. Bake over a low flame until custard is firm and a knife can be inserted and removed without custard sticking to it. Do not let water in pan boil or custard will whey.

Mrs. E. M. Jacobberger.

MARSHMALLOW CREAM.

Whip 1 pint rich cream, add ½ cup sugar and vanilla to taste, stir in gently ½ pint soft marshmallows broken in pieces, ¼ pound candied cherries, ¼ pound English walnuts cut in pieces. Stir altogether gently, place on ice and leave 3 hours. Boil together 1 cup sugar and ½ cup water, cool and add 1 cup preserved cherries or shredded pineapple. Serve with cream.

Anonymous.

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LEMON MILK SHERBET.

Juice of two lemons, add 1 pint sugar. Stir well, then add 1 quart rich milk and 1 teaspoon lemon extract. Freeze immediately. Anonymous.

PINEAPPLE SNOW.

One pint heavy cream, ¾ cup powdered sugar, ½ box gelatine, 1 large can shredded pineapple, 1 shredded orange, whites of 3 eggs. Put gelatine to soak in enough water to make with the gelatine ¾ cup. When soft, melt by setting in a vessel of hot water. Whip the cream, fold in sugar and fruit and add gelatine whipped light. This will make 2 quarts.

Mrs. Mart Armstrong.

TAPIOCA PUDDING.

One cup tapioca, 6 cups water. Let soak over night. In morning add 2 cups brown sugar and a pinch of salt. Bake 40 minutes. When cool add 1 tablespoon vanilla. Serve with whipped cream and chopped walnuts.

Mrs. H. C. Miller.

MAPLEINE TAPIOCA.

Boil minute tapioca in hot water to cover till clear, then add sugar to sweeten to taste, also mapleine to taste—about 1 teaspoonful to a quart usually. Serve cold with either plain or whipped cream. Mrs. George W. Iredale.

GRAPE JUICE.

Crush and bring to a boil, Concord grapes. Add ½ cup sugar to each quart of juice, strain, bottle and seal.

Mrs. R. S. Beasley.

PINEAPPLE FLUFF.

One pineapple chopped fine with 1 cup English walnuts, ¼ pound marshmallows quartered with scissors. Mix nuts, pineapple and marshmallows with a very little whipped cream and serve in sherbet glasses, with whipped cream poured over each. Mrs. J. V. Starrett.

LEMON TAPIOCA PUDDING.

One-half cup minute tapioca, soaked in 2 cups cold water, add juice of 2 lemons, 1 can shredded pineapple, ½ cup warm water and cook, stirring gently all the time until tapioca is clear. Then add 1 cup sugar and bring to boiling point. Take off fire and pour over beaten whites of 3 eggs, beating vigorously all the time until mixture is light and thoroughly mixed. Serve cold with whipped cream.

Mrs. J. W. Welch.

PHILADELPHIA ICE CREAM.

One quart sweet cream, 1 large cup sugar, 1 small tablespoon flavoring. Mix and freeze. Mrs. R. S. Beasley.

NEAPOLITAN ICE CREAM.

Beat separately 4 eggs. Beat 1 cup sugar into the yolks, add beaten whites and flavoring. Scald 1 quart cream in double boiler, stir in egg mixture, beating rapidly. Cook to consistency of soft custard. Cool and freeze.

Mrs. R. S. Beasley.

DANDELION CORDIAL.

One peck dandelion blossoms, 3 pounds brown sugar, 3 gallons boiling water, 3 sliced oranges, 3 sliced lemons. Crush fruit and cover with sugar, add 25 cloves, 6 sticks of cinnamon. Put in stone jar, pour on boiling water, let stand 6 days in a warm place, stir frequently, strain and return to jar. Add 1 cake compressed yeast, cover with cheese cloth and when perfectly clarified, bottle. For elderberry cordial, use elderberry blossoms in place of dandelions. Anonymous.

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GRAPE WINE.

One gallon grapes off stems, ½ gallon water, 3 pounds sugar to each gallon. Mash or run grapes through meat grinder, then put in water and let stand 3 days, stirring each day. Strain the third day and add sugar. Let stand till it stops fermenting, then bottle. Mrs. J. Y. Hooper.

BLACKBERRY CORDIAL.

To 1 quart of blackberry juice, add 6 sticks of cinnamon, 50 cloves and boil with 1 pint of sugar 10 minutes. Add ¼ ounce ginger root. Bottle for use in sickness.

Mrs. R. S. Beasley.

RASPBERRY VINEGAR.

To one pint of vinegar, add 3 pints raspberries. Let stand two or three days, mash and strain through a cloth. Add 1 pound sugar to each pint of vinegar and cook 20 minutes. Use ¼ cup of the raspberry vinegar to ¾ cup water when serving. Mrs. Charles Smith.

Candies

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PECAN BRITTLE.

One cup chopped nuts, 1 tablespoon butter, 3 cups light brown sugar. Put dry sugar in pan, placing on fire and stirring constantly until it melts and browns into caramel. Add butter and put in nuts. Stir briskly, letting mixture boil several minutes or until it rolls away from pan. Put on wet slab in thin sheets. Mrs. John W. Hitch.

DIVINITY.

Two cups sugar, ½ cup syrup, ½ cup water, 1 teaspoon vanilla, ½ cup chopped nuts, whites of 2 eggs and a pinch of salt. Boil sugar, syrup and water together until a little dropped in cold water forms a soft ball. Pour the hot mixture over the stiffly beaten whites of eggs (add a pinch of salt to the eggs when beating them). Beat mixture while pouring. Add nuts and vanilla and beat vigorously till candy stiffens. Pour in buttered pan and cut in squares.

Gladys M. Anderson.

NOUGAT.

Boil together 2 cups sugar and ½ cup water until it becomes brittle. Cover bottom of buttered shallow pan with nut meats of different kinds, strips of cocoanut, bits of figs and dates. When syrup is done, add 1 tablespoon lemon juice and pour over contents of pan. When cold mark in squares.

Mrs. R. S. Beasley.

BEST FUDGE.

Into the hot water pan of your chafing dish put 2 cups granulated sugar, 1/3 cup cream, 1/3 cup cold water. Stir well

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until sugar is melted and when it just begins to bubble, stir in 2 heaping tablespoons cocoa or chocolate. Then from this time when it boils all over the surface, let it cook exactly 6 minutes with the flame but half way up. After 6 minutes add about a tablespoon of butter and stir well, being careful that the candy does not adhere to the bottom of the pan. After the butter has boiled exactly three minutes, extinguish the light and then add 2 teaspoons vanilla. Beat the candy well till it begins to thicken rapidly, which will be about a minute, and then pour into a buttered tin. Mrs. W. A. Wilcox.

PEANUT BRITTLE.

Place 2 cups granulated sugar in an iron skillet over fire, stirring constantly until sugar is all melted, when it must be immediately removed, ¼ teaspoon soda then being added. Have peanut meats distributed over greased pan, pour syrup over and when cold break in pieces.

Mrs. W. H. Kellogg, Omaha.

PIONCHE.

Two cups brown sugar, ½ cup milk, 1 cup nut meats, 4 tablespoons butter, 15 drops vanilla. Boil sugar, milk and butter until a soft ball can be formed in cold water. Remove from fire, add nut meats and vanilla, beat until creamy and pour into buttered pans to cool. Cut in squares. Butter may be omitted and 1 cup milk used instead of ½ cup then.

Mrs. R. S. Beasley.

CHOCOLATE CREAMS.

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double boiler, thoroughly, place each fondant ball on the end of a long hat pin, dip quickly into melted chocolate, which has been removed from fire, and when coated place on paraffin paper in a cool place.

Uncooked Fondant.

Put white of one egg in a glass and add to it an equal amount of either cold water or thick, sweet cream. Beat mixture well, then add enough XXXX confectioner's sugar to make dough stiff enough to mold. Knead thoroughly, add any flavoring and coloring desired, and mold.

Boiled Fondant.

Boil 1 pint sugar with milk or water enough to dissolve, till a spoonful in cold water makes a firm ball, not crisp. Set dish immediately in cold water. When it begins to cool nicely, beat to a cream, mould into a loaf and set away in a cool place to ripen. While beating, add any coloring desired.

Mrs. J. Y. Hooper.

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PICKLED ONIONS.

Select small silver skinned onions, remove all outer skins so that each onion will be perfectly white and clean. Put them into a brine that will float an egg, for 3 days, then drain, place in a jar first a layer of onions 3 inches deep, then a sprinkle of horseradish, cinnamon bark and a little cayenne pepper. Repeat until jar is filled in proportion of ½ teaspoon cayenne pepper to 2 teaspoons each of chopped horseradish and cloves and 4 tablespoons cinnamon bark to a gallon of pickles. Bring vinegar to boil, add 2 heaping cups brown sugar (a quart to a gallon) and pour over onions. Mrs. A. R. Cuyler.

FRENCH PICKLE.

One peck green tomatoes (chop fine). Put over fire with 1 cup salt and 2 cups vinegar. Boil 5 minutes, take off and drain through colander. Add enough vinegar to cover, 4 pounds sugar, 4 tablespoons mustard, 2 tablespoons mustard seed, 2 tablespoons celery seed and spices to taste. Cook 15 minutes. Seal in jars. Mrs. A. Peacock.

GRAPE SWEET PICKLE.

Put 10 pounds grapes in bunches into a jar, removing all bad ones. Dissolve 6 pounds sugar in 1 quart vinegar, add 1 stick cinnamon, boil till thick, pour syrup boiling hot over grapes and seal. Emma G. Murdock.

SMALL CUCUMBER PICKLE.

One gallon small cucumbers covered with boiling water and left 12 hours, then drained thoroughly. Put in glass jars,

Robert S. Beasley

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cover with boiling syrup made of 1 quart vinegar, 2 tablespoons sugar, 1 tablespoon salt, 1 teaspoon pepper berries, ½ teaspoon alum and 1 teaspoon mustard.

Mrs. R. S. Beasley.

MUSTARD PICKLE.

Two quarts small whole cucumbers, 2 quarts large cucumbers sliced, 2 quarts green tomatoes sliced, 2 quarts small button onions, 2 large cauliflowers, divided, and 4 green peppers. Remove seeds and cut fine. Salt in layers over night. In the morning drain and heat in 2 parts water and 1 part vinegar, enough to scald. Drain again. Mix one cup flour, six tablespoons ground mustard, 2 cups sugar and 1 gallon vinegar. Boil, mix until it thickens and is smooth, stirring all the time. Then add the vegetables and cook until heated through.

Mrs. Thomas Rance, Omaha.

SPANISH PICKLE.

Four dozen cucumbers, 4 dozen medium onions, 30 green peppers. Cut all in slices. Remove seeds from peppers. Salt over night. In the morning drain perfectly dry. Put on vinegar to cover, 4 cups sugar, ¼ pound celery seed, ¼ pound mustard seed, 1 tablespoon turmeric, 2 sticks cinnamon, some whole cloves. Cook until they can be pierced with a straw. Will keep without sealing. Mrs. Sadie L. Wright.

DUTCH PICKLE.

One quart yellow cucumbers, 1 quart green tomatoes, 1 quart small white onions, 1 large head cauliflower, 1 small head cabbage, 9 green peppers, 1 red pepper. Cut all up or run through food chopper, then cover with ½ cup salt and 1 quart water, hang in a bag and let drain; 10 tablespoons mustard, 2 teaspoons turmeric, 3 cups brown sugar, 1 cup flour, 2 quarts vinegar. Mix mustard and flour with vinegar. Cook all together for about 15 minutes. Let vinegar, flour and mustard cook first, then add the pickle and cook about 10 minutes.

Mrs. M. P. Gould.

CHAS. H. SPRAGUE, *Druggist*
Benson, Neb. 5905 Main Street Phone Benson 124

MUSTARD MIXED PICKLE.

One quart cucumbers, 1 quart green tomatoes, 1 quart onions, 1 quart green beans, 4 whole green peppers, 1 large cauliflower. Cut all in small pieces and soak over night in brine of 1 pint of salt to 1 gallon of water. In morning drain about 1 hour, then scald in weak vinegar, about ⅓ vinegar to ⅔ water. Then pour this off and add dressing.

Dressing—1 cup flour, 1 cup sugar, 6 level tablespoons dry mustard, 1 tablespoon turmeric powder. Cook the dressing separately and pour on hot, have the vegetables hot also. Put in jars and seal. Mrs. Ben Morton.

CUCUMBER RELISH.

Three dozen large green cucumbers. Pare, take out seeds and chop 1 dozen white onions, chopped and mixed with salt, and let stand over night. In the morning, chop 2 red peppers, and mix with cucumbers 2 tablespoons mustard seed, 2 tablespoons celery seed, sugar to taste and ½ cup grated horseradish. Boil ½ gallon white wine vinegar and set aside to get cold. When cold, mix all together and seal tight.

Mrs. E. J. McArdle.

CHOW-CHOW (Without Cucumbers).

One peck green tomatoes, 6 large onions, 1 dozen green peppers, 1 large cabbage. Slice tomatoes, sprinkle over them 1 cup salt, let stand over night, drain off the liquor, chop fine and add onions, cabbage and peppers, also chopped fine. Put on fire to cook with enough cider vinegar to cover, then add black pepper, cinnamon, cloves and allspice to suit taste. Cook until tender, then cover closely in jars. Will keep without sealing. Mrs. R. L. Robinson.

CUCUMBER PICKLE.

Use medium size cucumbers, cut lengthwise in 5 or 6 slices and soak in ice water 3 hours. Place slices of white onions in jars, and fill with cucumbers and a few stalks of celery. Invert jars and let drain well. Pour over the following: Boiling vinegar, in which is put 1 cup sugar and ½ scant cup salt to each quart vinegar. Mrs. Jos. Gochenouer, Blair.

CHICAGO HOT.

One peck ripe tomatoes, peeled, chopped fine and drained, 2 cups each of chopped celery and onion, 2 cups sugar, ½ cup salt, 1 cup white mustard seed, 4 medium size red peppers, 4 medium size green peppers, 4 cups cold vinegar. Mix well and seal. Mrs. N. H. Tyson.

PEPPER HASH.

Twelve each of large green peppers, large red peppers and large onions. Remove pepper seeds and chop all. Pour on boiling water and let stand 5 minutes. Drain very dry in colander. Put in a kettle 1 quart vinegar, 4 small tablespoons salt, 2 cups sugar. Let boil, then add peppers and onions and let come just to a boil. Can when cold.

Mrs. W. A. Wilcox.

MUSTARD CHOW-CHOW.

One quart green tomatoes, sliced, 1 quart small pickles (if fresh ones cannot be obtained, bottled ones will do, but do not soak them in brine), 1 quart small white onions, peeled, 3 heads cauliflower, separated in small pieces, 4 red peppers, cut fine, without seeds, 1 quart green string beans, cooked until tender. To 4 quarts water, add 2 cups salt, and let stand on above vegetables 24 hours. Then heat in this brine and drain dry.

Dressing for above as follows: 1 cup flour, 4 tablespoons mustard, 1 tablespoon turmeric powder, 1 cup sugar. Mix above ingredients into a smooth paste with a little water. Add 2 quarts hot vinegar and pour over vegetables. Cook until heated through. It does not take long, as they get too soft if boiled in this dressing. Mrs. Frank Hickman.

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BORDEAUX SAUCE.

Chop 1 quart green tomatoes, 2 quarts cabbage, 1 red pepper, ½ teaspoon each of turmeric and whole spice, 1½ teaspoons celery seed, 2 teaspoons salt, 1 quart vinegar, 2 cups sugar. Boil all together 30 minutes and can.

Mrs. John W. Hitch.

PICCALILLI.

Chop fine 1 peck green tomatoes, 1 dozen medium size onions, 2 or 3 red peppers, 1 medium head cabbage. Cover with 1 pint salt and drain over night tied in a cloth. Cook part of the amount in ½ gallon cider vinegar. When tender, drain off the vinegar and put the balance in and cook until tender. Throw that vinegar away, then add 1 pound sugar, 1 tablespoon each of whole cloves, black pepper, allspice, celery seed (tied in a bag), or mixed pickle spices, and ½ cup grated horseradish to enough hot vinegar to cover it. When thoroughly heated, seal in jars. Miss Cora Totman.

CHILI CON CARNE.

One dozen large tomatoes, 2 large onions, 3 green peppers, 1 cup vinegar, 2 tablespoons sugar, 1 tablespoon salt, 1 teaspoon each of celery seed and mustard seed, cloves and cinnamon. Boil well and can. Mrs. John W. Hitch.

COLD RELISH.

One peck tomatoes (not too ripe), 12 medium sized onions, 3 large green peppers, ½ cup salt. Chop and let drain several hours, then add 3 cups sugar, 1½ quarts vinegar, 1 tablespoon cinnamon, ½ tablespoon cloves, 2 ounces white mustard seed. Keep in sealed fruit jars. Mrs. J. W. Welch.

RIPE TOMATO CHOW-CHOW.

One gallon each of ground ripe tomatoes and cabbage, ½ gallon ground onions, 3 quarts vinegar. Cloves, pepper, salt, cinnamon and sugar to taste. Cook ½ hour and seal.

Mrs. S. E. Button.

CHOPPED PICKLES.

Sprinkle salt over 4 quarts finely chopped green tomatoes and let stand 2 hours. Drain. Add 4 quarts chopped cabbage, 2 quarts chopped onions, 4 chopped peppers, 1 ounce ginger, ½ ounce each of mace, cloves, cinnamon, 3 pounds brown sugar, 1 ounce celery seed, 3 ounces turmeric. Cover with vinegar. Mix well. Cover closely and boil 1 hour.

Mrs. E. Mead.

FRESH CUCUMBERS IN WINTER.

Fill glass jars with cucumbers that have been slightly seasoned with salt. Cover with water. Remove all bubbles by passing a fork through them. Put tops on jars, turn them upside down and let stand a while as test that there is no leakage. When put up thus, cucumbers taste as fresh as if gathered right from vines. Mrs. R. S. Beasley.

PICKLED BEETS.

Boil young, tender beets till well done, place in mason jars and pour over them boiling hot vinegar to which has been added when placed to boil, ⅓ cup sugar and 1 scant tablespoon salt for each quart vinegar. If vinegar is very strong, dilute with water. These are fine and will keep sealed for years. Mrs. J. Y. Hooper.

CORN SALAD NO. 1.

One dozen ears sweet corn, 1 head cabbage, 2 red peppers, 4 large onions, 1 bunch celery, 1 cup sugar, 1 quart vinegar, 2 tablespoons each of mustard and flour, 1 tablespoon salt, 1 teaspoon turmeric. Cook until corn is well done and seal in mason jars. Mrs. John W. Hitch.

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CORN SALAD NO. 2.

One dozen ears corn, 1 large head cabbage, 4 onions, 2 cups brown sugar, 2 red peppers, salt to taste, 2 tablespoons ground mustard, 1 tablespoon turmeric powder, 1 tablespoon celery powder, vinegar to cover. Mix and boil ½ hour. Put in jars and seal. Mrs. Wm. Sackriede.

CANNED CORN.

Nine cups corn, 1 cup sugar, ½ cup salt. Add water to cover and boil about ½ hour. Seal in jars. Always add boiling water when you need to. Mrs. Wm. Sackriede.

PICKLED APPLES, PEACHES, ETC.

One cup vinegar, 2 cups sugar, few pieces whole cinnamon, mace and cloves. Stick 5 or 6 cloves in each piece of fruit. Drop in syrup and cook till tender. Seal.

Mrs. Fred Thies.

TOMATO CATSUP.

Boil 1 bushel ripe tomatoes and strain through a sieve. Add 2 quarts vinegar, 3 pounds brown sugar, ½ cup salt, ¼ ounce allspice, ½ ounce cayenne pepper, ¼ ounce black pepper, 2 ounces cloves. Put spices in a bag. Use a little mace.

Mrs. R. L. Robinson.

COLD CATSUP.

One peck ripe tomatoes, chop and then drain through sieve till quite dry. Add 2 cups grated horseradish, ½ cup salt, 1 cup mustard seed, 2 large peppers chopped fine, 2 bunches celery chopped fine, 1 cup onions chopped fine, 1 cup sugar, 1 tablespoon black pepper and 1 quart vinegar (boiled and cooled). No cooking required. Mrs. C. F. Hotchkiss.

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GRAPE CATSUP.

Wash 2 quarts grapes and remove from stems. Put in granite pan, pour over 1 quart vinegar, cook until soft and run through colander. To this pulp add 1½ pounds brown sugar, 1 tablespoon cinnamon, cloves and pimento, ½ tablespoon salt, ½ teaspoon cayenne pepper. Cook to consistency of tomato catsup. Bottle and seal.

Mrs. J. A. McCulley.

UNCOOKED TOMATO CATSUP.

One peck ripe tomatoes, pared, chopped and drained, 1 cup each of chopped onion and celery, 1½ cups chopped red peppers, ½ cup sugar, 2 tablespoons each of salt and mustard seed, 1 teaspoon each of cinnamon, cloves and black pepper, 1 quart vinegar. Seal cold. Mrs. W. W. Gamble.

MRS. TRACY'S PICKLED PEACHES.

Seven pounds whole peaches, 4 pounds granulated sugar, 1 pint vinegar, 2 ounces stick cinnamon (broken), ½ ounce whole cloves, ¼ ounce whole mace in inch length. Tie spices in bag and boil with syrup. Boil sugar, vinegar and spices 15 minutes. Then put in some peaches and boil till they can be pierced with a straw. Skim carefully and put in jars, then proceed with rest of peaches in the same syrup.

Mrs. Charles A. Tracy.

PLAIN CHILI SAUCE.

Eighteen large ripe tomatoes, 6 white onions, 3 large peppers, 5 cups vinegar, 3 teaspoons salt, 10 teaspoons sugar. Add enough cayenne pepper, allspice and cloves to suit taste. Cook 3 hours. A. E. S.

SIMPLE CHILI SAUCE.

Thirty-six large tomatoes, 9 green peppers, 1 red pepper (remove seeds from peppers), 4½ cups granulated sugar, 4½ cups vinegar. Salt to taste. Cook slowly 2½ hours.

Mrs. E. C. Hodder.

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OMAHA CHILI SAUCE.

One peck ripe tomatoes, ⅓ peck onions, ¼ peck red peppers, 3 cups sugar, 10 cups vinegar, 2 tablespoons salt, 1 tablespoon mixed spice. Peel and cut tomatoes in quarters, peel onions and seed peppers and run them through a food chopper. Tie spice in a sack. Cook whole until thick and bottle. Mrs. E. F. Brailey.

RAW CHILI SAUCE.

Chop fine 1 peck ripe tomatoes, 1 dozen sweet green peppers, 1 dozen white onions, 3 heads celery, 1 cup nasturtium seed. Add 1 cup white mustard seed, 1 pint brown sugar, 1 pint good vinegar, ½ cup salt. The secret of this recipe is drain, drain, drain. Salt and drain over night, then toss together, add sugar and lastly vinegar. It is not cooked, but bottled and sealed. Mrs. W. A. Wilcox.

CHILI SAUCE (NO. 1).

Eight quarts ripe tomatoes, 6 peppers (partly green and ripe), 8 onions, 3 cups sugar, 1 pint vinegar, 1 tablespoon salt, nutmeg, cloves, cinnamon, allspice and ginger to suit. Boil three hours. Mrs. R. L. Robinson.

CHILI SAUCE (NO. 2).

Twelve large, ripe tomatoes, 1 green pepper, 2 onions. Chop all fine. Add 2 tablespoons salt, 2 tablespoons sugar, 1 tablespoon cinnamon, 3 cups vinegar and some celery. Boil 3 hours. Mrs. E. Mead.

CHILI SAUCE (NO. 3).

One peck ripe tomatoes, 12 medium size onions, 2 large red peppers (cut in two), 4 cups vinegar, 4 cups sugar, 1

small cup salt, 2 tablespoons each of allspice and pepper. Boil from 3 to 4 hours slowly on cook stove. Mrs. Andreson.

GRAPE CONSERVE.

Two quarts grapes, pulp them. Cook pulp, and when soft, rub through colander. Put skins and pulp together and cook 10 minutes. Add juice and rind of 1 orange, 6 cups sugar, 1 cup chopped raisins. Boil 20 minutes. When done, add 1 cup English walnuts. Mrs. Arthur N. Howe.

MRS. MASON'S GRAPE CONSERVE.

Five pounds grapes, 3 pounds sugar, 1 pound seeded raisins, 1 pound English walnuts. First separate skins from pulp, then cook pulp and put through a sieve. Then mix skins, pulp, sugar and raisins, cook a few minutes, then add nuts.

Mrs. E. A. Mason.

BOSTON ORANGE MARMALADE.

Six lemons, 12 oranges (6 sweet, 6 sour). Slice very thin and cover with 4 quarts cold water. Let stand 36 hours, then boil 2 hours. Add 8 pounds white sugar and boil 1 hour longer, or until thick enough, stirring often.

Cora Adele Totman.

PINEAPPLE CONSERVE.

Four large pineapples, 5 pounds sugar, pulp of 5 oranges, 1 grated orange peel, juice of 1 lemon. Cut pineapple in small pieces, add sugar and let stand over night, then add orange pulp, grated orange peel and lemon juice. Cook from 30 to 45 minutes. Miss Cora Totman.

PLAIN ORANGE MARMALADE.

Five large oranges, 2 large lemons. Cut fine and cook in 3 quarts water for ½ hour. Then add 3 quarts sugar and cook ¾ of an hour or until it jells. If the orange peel seems too bitter, only put the grated yellow in. Be careful not to get any seeds in. Mrs. H. B. Von Nilson, Omaha.

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GOOSEBERRY CONSERVE.

Five pounds gooseberries (4 boxes), 5 pounds sugar, 5 oranges, 2 pounds raisins (seedless), chopped. Boil rind of 3 oranges 20 minutes, putting same to cook in cold water, drain and chop fine. Squeeze juice of oranges over sugar, add raisins, rinds and berries. Boil 20 or 30 minutes.

Mrs. Arthur N. Howe.

GRAPE MARMALADE.

Remove seeds and use skins and pulp of one "grape" basket of grapes. Grind rather fine 2 oranges and 1 lemon, and add to grapes. Use one cup sugar to each cup of the above mixture. Cook until juice forms a light "jelly." Just before removing from fire add 1 cup English walnuts and ½ pound raisins, chopped lightly. Mrs. W. W. Gamble.

MRS. TUTTLE'S ORANGE MARMALADE.

One-half dozen oranges, 4 lemons. Shave thin and add 3 times as much water as fruit. Let stand till same time next day, when it is put on stove and boiled 10 minutes. Then let stand (in cool place) another day. Then measure and add as much sugar as juice and cook till like jelly. Use rinds and all.

Mrs. G. H. Tuttle.

CANNED COLD PINEAPPLE.

Cut pineapple in small slices. Take 1¼ pounds sugar to 1 pound fruit, place layers in stone crock over night in a dark place. Next day fill glass jars with pineapple and pour over their own juice, which has been drawn out over night. Seal jars air tight and place in a dark place. A tablespoonful of sherry or brandy may be added.

Mrs. R. S. Beasley.

MRS. SPEEDIE'S ORANGE MARMALADE.

One orange and 1 lemon. Each fruit must be quartered and shredded with a sharp knife. To each measure of fruit allow 3 full measures of water. Place in a preserving kettle and set away in a cool place to soak until the same hour next day. Then set the kettle upon the stove and let it boil hard for 10 minutes. Again set in a cool place until the same hour the following day. Measure the mixture and to every cup of mixture allow the same amount of cane sugar. Put on stove and cook until it jells. This makes 5 glasses.

Mrs. Nellie V. Speedie.

RASPBERRY JELLY.

Add the strained juice from 1 pint of raspberries to enough apple juice to make ten glasses of jelly and make the jelly in the usual way. The raspberry juice colors and flavors it.

Mrs. J. V. Starrett.

PUMPKIN CHIPS.

One medium sized pumpkin, 2 lemons, 6 measuring cups of sugar. Cut pumpkin in small cubes. Slice lemons in fine bits, leaving out white lining of rind. Mix thoroughly with sugar and let stand over night. Cook two hours.

Mrs. F. B. Oliver.

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Miscellaneous

"Wretched cooking makes weary sickness, and slow waste brings speedy poverty."

SMELLING SALTS.

One dram oil of cinnamon, ½ dram oil of cloves, ½ dram oil of lavender, ½ dram oil of wintergreen. Place above in 1 ounce bottle and shake well. Fill bottle with aqua ammonia.

Mrs. G. W. Thompson.

CAKE BAKING HINT.

After baking a cake, stand the tin directly you take it from the oven, on a cloth which has been wrung out of hot water. Leave a few minutes, and then turn out. The cake will come out without trouble.

Mrs. Edwin Hindley.

PREPARED MUSTARD.

Two dessertspoons mustard, 1 dessertspoon flour, 2 teaspoons sugar, 1 teaspoon salt. Mix thin with water and cook until thick. Then thin with vinegar.

Mrs. Frank Bumpus.

QUANTITIES FOR GUESTS.

Lunch for 25 persons: 8 pounds ham, 3 pints oysters, 2 quarts pickles, 1 gallon salad, 3 loaves bread, ½ pound butter, 1 quart cream, 1 pound sugar, ¾ pound best grade of coffee, 2 cakes, 5 quarts ice cream. Mrs. W. A. Wilcox.

NOTICE

THE Formulas and Recipes in this book will do you no good unless your teeth are good and your mouth is in a sanitary condition.

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SALTED ALMONDS.

Blanch by pouring boiling water over and removing skins, then dry. Fry in hot lard like doughnuts. Drain, add a little butter and sprinkle with salt. Anonymous.

QUANTITIES FOR 40 GUESTS.

Four ordinary loaves of bread, 2 pounds butter, 1⅓ pounds best coffee, 1½ gallons ice cream, 4 cakes, 1½ gallons salad, 6 pounds solid meat. Mrs. W. A. Wilcox.

SIMPLE REMEDIES.

Castor oil taken in a spoon with a bit of lemon or orange juice will go down without protest.

When children suffer from earache, dust a little pepper on a bit of cotton, wet in warm oil and insert in the ear. Repeat if the pain does not soon cease.

Pineapple juice with honey is an excellent cough medicine, and good also for sore throat.

An old fashioned but good remedy for colds is made by cutting up an onion in small pieces and simmering in plenty of water for ½ hour or so, adding sugar enough to make syrup. If a spoonful is taken often, will soon break up a severe cold.

To stop nose bleed, place an ice pack on back of neck and press the blood vessel which leads to the side of the nose.

Mrs. J. Y. Hooper.

HOUSEHOLD HINTS.

Take off silver tarnish by soaking in sour milk.

Squares of cotton batting baked in a hot oven 20 or 30 minutes make filling for sofa pillows as light as down.

Clean graniteware with sand paper, then scouring powder.

Castor oil on the roots is good for ferns.

Never leave a spoon in anything cooking.

Grease top inside of vessel in which jelly is to be boiled, and its contents will not boil over.

Swallow a whole fresh egg without shell to remove fish bone from the throat.

CHAS. H. SPRAGUE, *Druggist*
Benson, Neb. 5905 Main Street Phone Benson 124

Olive oil and salt will remove white spots from furniture.

Put dry soda on fresh grease spots on the floor, let stand a few minutes, pour boiling water over, let stand 15 minutes, longer and wash up.

For fresh spilled ink, use blotter, then sweet milk.

A slice of a lemon put in a boiler when boiling clothes makes them whiter and removes stains.

In absence of a bodkin, a safety pin may be used instead for drawing tape or elastic.

Wax paper from cracker boxes is excellent for flat iron polisher.

Peroxide of hydrogen removes ink, scorch or fruit stains. Wet two cloths, put one over, the other under, and leave 15 minutes, then rinse in clear water.

Butter rubbed on the edges of cream pitcher prevents cream dropping.

Scald peaches before peeling, and the skins will slip off easily.

Grease pans, then dust with flour, and anything baked in them, such as bread, cakes, etc., will come out easily.

A little sugar added to cream prevents its turning to butter while whipping.

Iron embroideries on the wrong side on Turkish towels.

Camphor gum among silver prevents tarnishing . It also drives away ants.

Boiling water poured through material will remove tea and many fruit stains. —Selected.

WEIGHTS AND MEASUREMENTS.

4 saltspoonfuls ..... 1 teaspoonful
4 teaspoonfuls ..... 1 tablespoonful
2 teaspoonfuls ..... 1 dessertspoonful
2 dessertspoonfuls ..... 1 tablespoonful
8 tablespoonfuls, liquid ..... 1 gill
6 tablespoonfuls, dry ..... 1 gill
2 gills ..... 1 cupful
2 cupfuls or 4 gills ..... 1 pint
4 cupfuls, liquid ..... 1 quart
4 cupfuls, flour ..... 1 quart
2 cupfuls solid butter ..... 1 pound
2 cupfuls granulated sugar ..... 1 pound
2½ cupfuls powdered sugar ..... 1 pound
2 cups milk or water ..... 1 pound
1 tablespoonful butter ..... 1 ounce
2 tablespoonfuls flour ..... 1 ounce
2 tablespoonfuls coffee ..... 1 ounce
Butter size of an egg means ..... 2 ounces
A tablespoonful melted butter is measured after melting.
A tablespoonful butter, melted, is measured before melting

TIME FOR COOKING.

Loaf bread ..... 50 to 60 minutes
Rolls and biscuits ..... 20 minutes
Cake loaf ..... 20 minutes
Fruit cake ..... 2 to 3 hours
Steam pudding ..... 1 to 3 hours
Custards ..... 15 to 20 minutes
Apple pie ..... 30 to 40 minutes

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Toast for the Kiddies —and the Grown Ups

Made right on the table—fresh and hot as you like to eat it—that's the electrical way.

Keep out of the kitchen this summer all you can. You can cook your entire breakfast, toast, eggs and coffee—on the table if you have electricity in your home.

Electricity Will Make Your Summer Really Enjoyable

It will keep you cool, cook your meals, wash and iron your clothes and light your home. Electricity will do this and more, economically, quickly, cleanly and safely.

Omaha Electric Light & Power Co.

"DO IT ELECTRICALLY"

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